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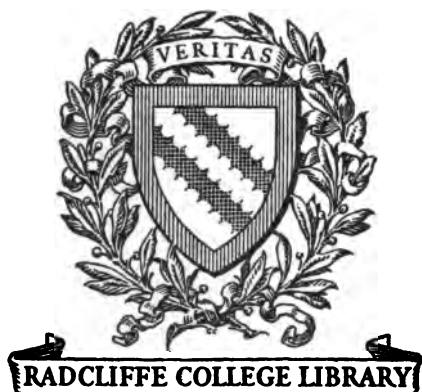
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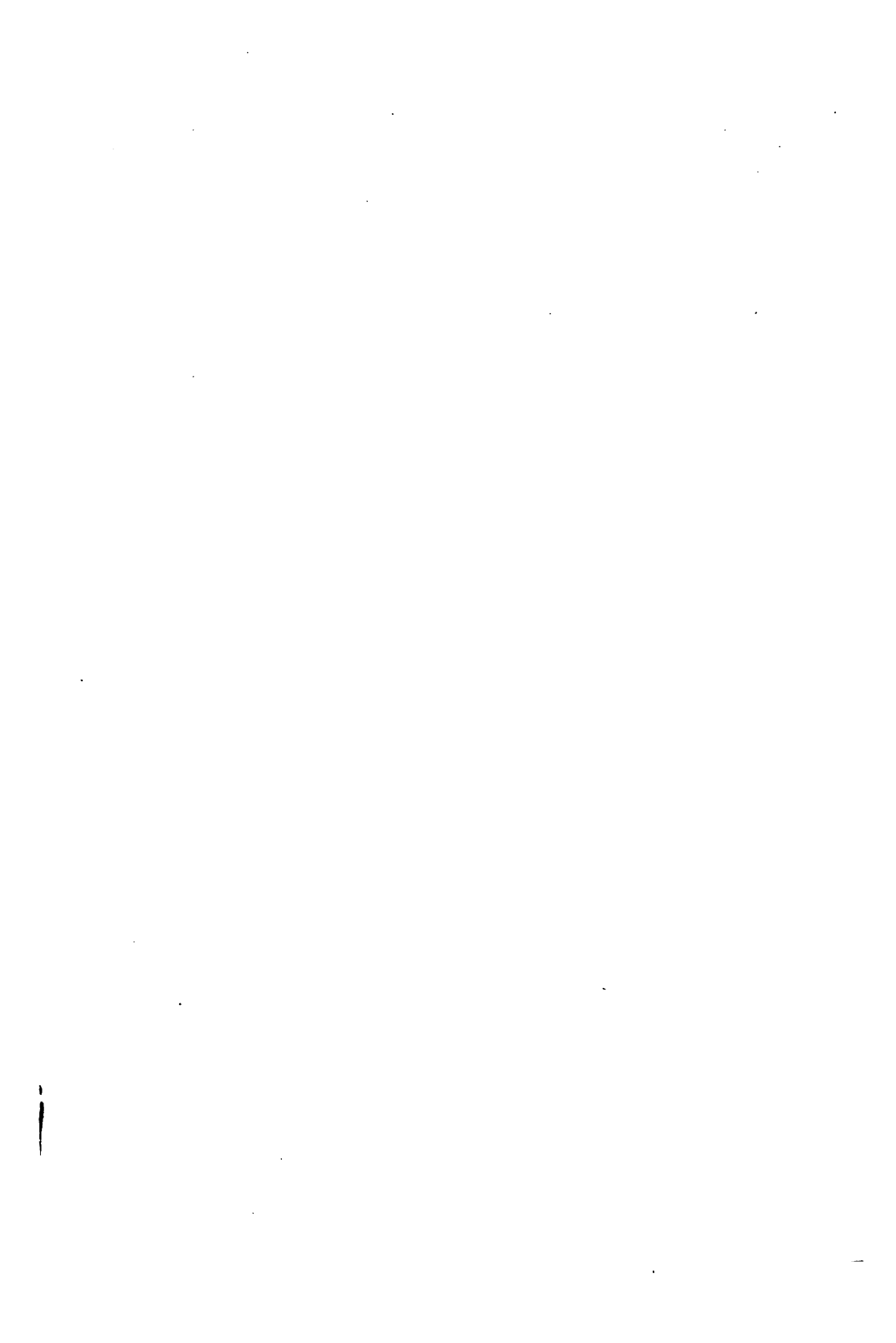
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INDEX.

	PAGE.
Bread	3
Cake	11
Doughnuts	28
Cookies	30
Pastry	33
Gingerbread	40
Puddings	42
Sauces	52
Meats	53
Fish	58
Soups	61
Pickles	64
Mince Meat	67
Miscellaneous	69
Ice Cream	73
Jellies	74
Frostings	76
Fritters	77
Salads	79
Yeast	82
Candy	83
Preserves	86
Drinks	88
Medicines	91
General Recipes	95
Time Table for Vegetables	102
Weights and Measures	103

MACHIAS COOK BOOK.

Compiled by
MRS. WILLIS H. ALLEN,
and presented to
THE LADIES' SOCIAL CIRCLE.

MACHIAS, ME.,
C. O. FURBUSH,
1899.

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M-uch has been wisely written down in books
A-bout the food prepared by famous cooks :
C-howder, and chops, and cake, and punch, and pie,
H-ungry and thirsty folks to satisfy.
I-n this small volume those who buy may read
A-ll kitchen wisdom that a queen could need ;
S-ecrets of culinary skill and art,
C-oaxing the palate, and through it, the heart.
O-ur name, "Machias," is a guarantee
O-f excellence for every recipe.
K-eeep, then, this book upon the pantry shelf ;
B-ut do not quite forget 'tis in oneself,
O-h man, the pleasure lies when at a feast,
O-ne bitter word will spoil the sweetest taste ;
K-indness and love can make the worst the best.

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BREAD.

"Now good digestion wait on appetite
And health on both."

GOOD RAISED BREAD.

1 pint boiling water, cooled till luke-warm ; stir into this a scant half cup of yeast, a little salt and sugar, and flour to make a thick batter. Mix this at night, and keep slightly warm. In the morning take 1 pint of new milk and 1 pint of boiling water, scald both together with a little lard, and set away to cool. When luke-warm, add the batter, 2 spoonfuls of sugar and a little salt. Then mix and raise in the usual way.

MRS. T. S. SMITH.

YEAST BREAD WITHOUT KNEADING.

3 pints of flour, measured before sifting, 1 tablespoonful sugar, 1 small tablespoonful salt, $\frac{1}{2}$ cup of yeast, $\frac{1}{2}$ cup of blood warm water, 1 pint of scalded milk (or water) in which a small piece of butter has been dissolved. Let the milk cool to blood heat, then just stir the dough together and let rise. In the forenoon make out a pan of biscuit and 6 large biscuit for a loaf. Do not knead a stroke.

JULIA P. SAUNDERS.

SEA FOAM ROLLS.

Pour 1 pint of scalding hot milk on 1 tablespoonful of butter, 1 tablespoonful of sugar, 1 teaspoonful salt. Mix well, and when cool add $\frac{1}{2}$ a yeast cake and 3 cups of flour, set to raise for 2 or 3 hours, add flour enough to knead, then raise again, and knead the dough again and roll out 1 inch thick, cut into biscuit. Roll each biscuit into oblong shape, brush with butter and fold over, brush the tops with butter and let rise until very light. Bake in hot oven.

MRS. E. C. FOSTER, Dorchester.

LIGHT ROLLS.

At night take two large cups of warm fresh milk, add 1 yeast cake or 1 cup of home-made yeast, add flour to make as stiff as pan cake batter, beat well and let raise over night. In the morning add 1 egg, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup butter or lard, $\frac{1}{2}$ teaspoon soda, stir in flour and knead, roll, cut out like biscuit, butter and lap one side over the other, let raise and bake.

MRS. FRED SMITH, Willmar, Minn.

PARKER HOUSE ROLLS.

1 pint milk, 1 cup yeast, 2 tablespoonfuls sugar, salt, 2 quarts flour, 2 tablespoonfuls lard; let it rise over night. Place the flour in a pan at night, and in the centre of it pour the other ingredients, but do not stir together and rise again till about three o'clock. Stir it down the second time, roll it out and cut as for biscuit, spread on them a little butter, double them together and place them in a tin to rise before baking.

BREAD STICKS.

1 cup milk scalded and cooled, $\frac{1}{4}$ cup butter, 1 tablespoonful sugar, 1 tablespoonful salt, $\frac{1}{4}$ cake yeast or 4 tablespoonfuls liquid yeast, white of 1 egg, flour enough to knead. Let it rise over night or till light. Then roll into sticks about 9 inches long and about $\frac{3}{4}$ inch thick. Let them rise slowly, and bake in a moderate oven. Very nice to serve with soup.

LUCY AMES.

HOT CROSS BUNS.

4 pounds flour, 1 pound sugar, $\frac{1}{2}$ pound butter, 1 pint milk, $\frac{1}{2}$ pint yeast (or one yeast cake), 7 eggs, a little allspice. Twenty-four hours or more to rise, beat sugar and eggs together, warm milk and butter together, then mix fruit if desired. We use currants.

MRS. C. E. PARKER.

YEAST BREAD.

4 cups new milk scalded, then add flour enough to make a slack dough. Dissolve a yeast cake (or a cup of yeast) in a little warm water, add and set in a warm place to rise. The next morning add a small teaspoonful of soda dissolved in $\frac{1}{2}$ cup of warm water, 1 teaspoonful of sugar, $\frac{1}{2}$ cup of lard, add flour enough to handle. Knead till smooth and light.

TOGUS BREAD.

2 cups sweet milk, 1 cup sour milk, 3 cups of meal, 1 cup of flour, 1 cup of molasses, 1 teaspoonful of soda, little salt, steam 3 hours.

MRS. CAROLINE F. FRYE.

Washington, D. C.

Wife of Senator Frye of Maine.

(This recipe was sent especially for this book.)

RAISED WHEAT BISCUIT.

1 quart of wheat meal (not graham), 1 quart of flour, a little salt, piece of lard size of an egg, one-half cup of yeast. Mix overnight with warm water and knead same as for white bread. In the morning knead again, roll out and cut into biscuit. Raise until light and bake.

MRS. W. W. BRADBURY.

OUR WHEAT BROWN BREAD.

3 cups wheat flour, 1 cup white flour, 3 cups sour milk, 3 teaspoonfuls soda (full), $\frac{2}{3}$ cup of molasses and salt.

BROWN BREAD.

2 cups graham flour, 1 cup corn meal, 1 cup molasses, 1 cup sour milk, 1 cup sweet milk, 1 heaping teaspoon soda, $\frac{1}{2}$ teaspoon salt; steam 3 or 4 hours.

CORN BREAD (Good.)

1 pint of wheat flour, $\frac{1}{2}$ pint of corn meal, 1 pint of milk, $\frac{1}{2}$ gill of sugar, 1 teaspoonful of salt, 3 teaspoonfuls baking powder, 2 generous teaspoonfuls butter, 2 eggs. Bake in a moderately hot oven for half an hour.

MRS. E. C. FOSTER, Dorchester, Mass.

INDIAN CAKE.

1 $\frac{1}{2}$ cups meal, $\frac{1}{2}$ cup flour, 1 egg, a little salt, 2 teaspoonfuls cream of tartar, 1 teaspoonful soda, sweet milk enough to make quite thin.

MRS. L. F. BEVERLY.

GRAHAM BISCUIT.

To 1 cup graham flour, take 1 heaping teaspoonful baking powder, a little salt, 1 teaspoonful sugar, sift these together, then mix well with 1 even tablespoonful lard, moisten with milk or water. Roll out as soft as possible.

OLIVE V. KELLY, Whitewater, Wis.

GRAHAM BREAD OR GEMS.

1 egg, $\frac{1}{2}$ cup sugar (or less to taste), 1 cup milk, 1 cup graham flour, 1 cup white flour, 2 tablespoonfuls baking powder, salt. Don't stir too stiff; add a little more milk if necessary.

MRS. ERNEST CRANE.

BESSIE'S JOHNNY CAKE.

1 cup Indian meal, 1 cup flour, 1 cup sweet milk, 1 egg, 1 tablespoon melted butter, 2 tablespoons sugar, 1 $\frac{1}{2}$ teaspoons baking powder; salt to taste.

MRS. W. H. BOWKER.

WHEAT MUFFINS (Nice.)

1 cup wheat flour, 1 cup white flour, 1 egg, 2 cups sour milk, 2 teaspoonfuls soda, salt.

BREAKFAST ROLLS.

Beat together 1 tablespoonful each of butter and sugar, 1 egg, 1 cup sweet milk, 2 teaspoonfuls cream tartar, 1 of soda and $2\frac{1}{2}$ cups flour, a little salt. Measure flour into a dish, and stir the cream tartar and soda into. Beat the egg, sugar and butter together, then stir in the milk, lastly the flour. Bake in hot gem pans.

TEA ROLLS.

$2\frac{1}{2}$ cups of flour, $\frac{1}{2}$ teaspoonful of soda, 1 teaspoonful of cream of tartar, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ teaspoonful of salt, 1 egg, one cup of milk, 1 tablespoonful melted butter. Mix in order given.

MRS. SILAS E. WARD.

ROLLED OAT BISCUIT.

At night put 2 cups of rolled oats in soak in 2 cups of sour buttermilk. Let stand until morning, then add 2 tablespoonfuls of melted lard, 2 tablespoonfuls of sugar, 3 good cups of flour, 1 teaspoonful of soda, salt. Knead quickly, cut into biscuit, rub over the top with nice melted lard or butter, and bake in a hot oven.

JULIA THAXTER.

GRAHAM GEMS.

Mix together dry 2 cups of graham flour, and 1 cup of white flour, 2 teaspoonfuls of cream tartar, 1 teaspoonful of soda, 1 teaspoonful of salt, and 1 tablespoonful of white sugar. Then add 1 well beaten egg, 2 tablespoonfuls of melted butter, then add sweet milk enough to make a batter that will drop from a spoon; be sure to have your gem pans hot when you drop the batter in, and a very hot oven to bake them in. I prefer the iron gem pans.

MRS. W. A. THOMPSON.

SPLENDID CORN BREAD.

1½ cups of sour milk, ½ cup molasses, 1 egg, 1 teaspoonful of soda, 3 tablespoonfuls flour, 7 tablespoonfuls corn meal; steam 1 hour.

JOHNNY CAKE.

2 eggs, 2 tablespoonfuls Indian meal, 1 cup sweet milk, 2 cups flour, 2 tablespoonfuls of butter, 4 teaspoonfuls baking powder, salt, 2 tablespoonfuls sugar.

MRS. A. M. LONGFELLOW.

THE STEAMER FRANK JONES CORN CAKE.

1 quart flour, 1 pint Indian meal, 3 teaspoonfuls baking powder, 1 teaspoonful salt, butter size of an egg, 4 eggs, 2 cups sugar.

JULIA'S CORN CAKE.

1 cup Indian meal, 1 cup flour, butter size ½ an egg, 1 full half teaspoonful soda, 1 full cup of sour milk, salt.

CORN MUFFINS.

2 eggs, 1 cup sugar, 2 cups sweet milk, 2 cups flour, 1½ cups corn meal, 2 tablespoonfuls melted butter, 2 teaspoonfuls cream tartar, 1 teaspoonful soda, salt.

MRS. L. M. BAILEY.

MUFFINS NO. 1.

2 eggs, ½ cup sugar, 1 cup milk, 2 cups flour, 2 teaspoonfuls baking powder, 1 tablespoonful butter; beat eggs and sugar together.

MUFFINS NO. 2.

1 pint sifted flour, ½ cup milk, 2 tablespoonfuls sugar, 3 tablespoonfuls melted butter, 2 eggs, 2 teaspoonfuls baking powder, salt.

SUGAR BUNS.

1 egg, $1\frac{1}{2}$ cups sweet milk, 3 tablespoonfuls sugar, 3 tablespoonfuls butter, $1\frac{1}{2}$ teaspoonfuls cream tartar, 1 teaspoonful soda (level), 3 cups of flour.

MRS. W. E. GARDNER.

SQUASH BISCUIT.

1 cup sifted squash, 1 egg, 1 tablespoonful sugar, 1 tablespoonful melted butter, 1 cup milk, heaping teaspoonful baking powder, 1 cup flour.

MRS. A. I. SAUNDERS.

GEMS.

1 egg, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup butter and lard together, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup water, 1 teaspoon soda, 1 teaspoon each cinnamon, cloves and nutmeg, $\frac{1}{2}$ teaspoon lemon, 3 cups flour, 1 cup raisins. Bake in muffin pans. Mix in order given. Will make 24.

LUCY T. AMES.

CHEESE STRAWS.

1 egg, 1 cup flour, 1 teaspoonful baking powder, 1 tablespoonful melted butter, 2 tablespoonfuls milk, 3 tablespoonfuls grated cheese. Mix in order given, and cut in narrow strips. Bake.

AMERICAN TOAST.

To 1 egg thoroughly beaten, put 1 cup of sweet milk, and salt, slice light bread and dip into the mixture, allowing each slice to absorb some of the milk, then brown on a hot buttered griddle, spread with butter and serve hot.

KENNEBEC TOAST NO. 1.

Make a *very* short cream of tartar dough as for biscuit, roll very thin, cut in squares and bake. Have ready nice, hot apple sauce and softened butter. Split the squares and spread with the butter and sauce, and pile on a hot platter, butter side up. Serve quickly.

MRS. M. L. CURTIS.

KENNEBEC TOAST NO. 2.

1 quart of flour, salt, 1 teaspoonful soda, 2 teaspoonfuls cream tartar, mix soft with milk or water, and roll thin, cut with a knife in squares or diamonds, fry in very hot lard or doughnut fat. Now dip in a batter made as follows: 1 quart milk, $\frac{1}{2}$ pint butter. Thicken to suit with flour thickening, salt last thing.. Now dip the fried bread, which should be hollow, in the batter, and put on hot platter, and eat at once.

MRS. G. H. FOSTER.

CAKE.

"Get me twenty cunning cooks."

FRUIT CAKE No. 1.

10 eggs, 3 cups sugar, 5 cups flour, 3 lbs. raisins and currants, 1½ lbs. citron, 1¼ lbs butter, ½ tumbler strong coffee, 1 teaspoonful each kind of spice, 1 teaspoonful cream tartar, 1 teaspoonful soda. This makes 2 large loaves.

MRS. DAVID FIELD.

FRUIT CAKE, No. 2.

2 cups sugar, 1 cup molasses, 1½ cup butter, ⅔ cup sweet milk, 6 cups flour, 8 eggs, 1½ teaspoonfuls soda, 2 lbs. raisins, 1 lb. currants, ½ lb. citron, 1 teaspoonful each of cloves, nutmeg, cassia, ½ lb. each of walnuts, dates and figs chopped fine, 1 cup strawberry preserves. Bake 3 hours.

SADIE S. KEENE.

FRUIT CAKE, No. 3.

4 eggs, 1¼ cups sugar, ¼ cup molasses, 1 cup butter, 1 cup sour milk, 4 cups flour, 1 teaspoonful of all kinds of spices, 1 teaspoon soda, ½ lb. raisins, 1 lb. currants, ¼ lb. citron.

MRS. W. H. McCABE.

WHITE FRUIT CAKE.

$\frac{3}{4}$ cup of butter, 2 cups of sugar, 1 cup of sweet milk, 3 cups of flour, whites of seven eggs, 2 even teaspoons of cream tartar, 1 even teaspoon of soda, 1 lb. each of figs, raisins and dates, $\frac{1}{4}$ lb. of citron. Beat well before adding fruit. Bake two hours.

MRS. S. H. LINCOLN.

CHEAP FRUIT CAKE.

2 eggs, $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoonful soda in molasses to foam, 2 cups flour, 1 cup chopped raisins, cloves and cassia.

MRS. L. M. BAILEY.

VARIETY CAKE, No. 1.

1 $\frac{1}{2}$ cups of sugar, creamed with $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup sweet milk, 3 eggs, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, 2 cups flour. Bake $\frac{2}{3}$ of this in two tins; spice the rest, using about a teaspoonful of mixed spice; add $\frac{1}{2}$ cup chopped raisins, and little more flour, and bake in one tin. Put the three together with jelly.

MISS MCCABE.

VARIETY CAKE, No. 2.

1 $\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, $\frac{2}{3}$ cup milk, 2 cups flour, 3 eggs, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda. To $\frac{1}{3}$ of this add, $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ teaspoonful cloves, cassia and nutmeg. Bake in 3 layers, one of brown and two of light. Place the brown in the middle with frosting between.

MRS. G. W. HATHAWAY, East Machias.

LUNCHEON CAKE, No. 1.

4 cups flour, 1 cup butter, 2 cups brown sugar, 1 $\frac{1}{2}$ cups sour milk, 3 eggs, 1 lb. chopped raisins, 2 teaspoonfuls soda; spice to taste.

LUNCHEON CAKE, No. 2.

3 eggs, 2 cups sugar, 1 cup butter, $1\frac{1}{2}$ cups sour milk, 2 teaspoonfuls soda, 4 cups of flour, 1 teaspoonful all kinds of spice. 1 cup chopped raisins.

MRS. E. J. VOSE.

LUNCHEON CAKE, No. 3.

1 cup butter, 1 cup sour milk, 2 cups sugar, 3 eggs, 2 teaspoons soda, 4 cups flour, fruit and spice.

MRS. T. W. McCABE.

SPICE CAKE TO KEEP.

4 eggs, 2 cups sugar, 1 cup molasses, $1\frac{1}{2}$ cups butter, 5 cups flour, 1 cup new milk, 1 teaspoonful soda, 1 pound raisins, citron, currants and spice to taste.

MRS. SARAH ALBEE.

COFFEE CAKE No. 1.

1 cup molasses, 1 cup sugar, 1 cup butter, 1 cup strong coffee, 4 cups flour, 2 eggs, 2 cups chopped raisins, $1\frac{1}{2}$ teaspoons soda, 1 nutmeg, 1 teaspoonful cinnamon, clove, and allspice.

MRS. H. H. SMITH.

COFFEE CAKE, No. 2.

1 cup cold coffee, 1 cup molasses, 1 cup sugar, 1 cup butter (scant), 3 cups flour, 1 egg, $\frac{1}{4}$ lb. citron, $\frac{1}{2}$ lb. raisins, 1 tablespoonful soda, spice.

MRS. G. W. CATES.

DATE CAKE.

$1\frac{1}{2}$ cups sugar, $\frac{2}{3}$ cup butter, $\frac{2}{3}$ cup milk, 3 eggs, 1 lb. dates, chopped a little, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful soda, 3 cups flour; flavor with lemon extract.

SPONGE CAKE, No. 1.

4 eggs, 1 cup sugar, 1 teaspoonful cream of tartar, 1 cup flour, full, $\frac{1}{2}$ teaspoonful soda in $\frac{1}{4}$ cup of cold water, lemon and salt.

MRS. E. J. VOSE.

SPONGE CAKE, No. 2.

3 eggs, 1 cup sugar, 3 tablespoonfuls cold water, 1 teaspoonful lemon, 1 cup flour, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, salt.

MRS. W. H. McCABE.

HOT WATER SPONGE CAKE, No. 3.

Beat 4 eggs very light, yolks and whites together, then beat in 2 cups of sugar, 1 cup sifted flour, a little at a time, then another cup of flour, with which 2 teaspoonfuls of baking powder have been mixed, lastly a tea cup of hot water, almost boiling, a little at a time.

SPONGE CAKE, No. 4.

4 eggs, 1 cup of sugar, 1 cup of flour. Beats the whites stiff, then the sugar must be well beaten into the whites, add next the yolks well beaten, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, dissolved in 2 tablespoonfuls of cold water, lastly the flour.

SPONGE CAKE, No. 5.

One cup sugar, one cup flour sifted, with one teaspoonful of baking powder, three eggs, whites and yolks beaten separately. Mix sugar and yolks together; add flour, then whites, beaten stiff, two tablespoonfuls of cold water. Salt and flavoring.

MRS. W. A. THOMPSON.

SPONGE CAKE, No. 6.

3 eggs, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup cold water, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, a little salt, 2 cups flour. This is nice baked in layers with jelly filling.

EMILY E. HANSCOM.

TEA CAKE.

3 eggs, 2 cups sugar, 1 cup of sweet milk, 2 teaspoons soda, $\frac{2}{3}$ cup shortening, scant, 2 cups flour, salt, $\frac{1}{2}$ teaspoon all kinds of spice, $\frac{1}{2}$ teaspoon each lemon and vanilla; put raisins in last and beat well. This improves with age.

MRS. FOSTER THOMPSON.

VELVET CAKE, No. 1.

2½ cups sugar, 1 cup butter, 4 eggs, 3 cups pastry flour, 1 cup water, 1 teaspoonful cream tartar, ½ teaspoonful soda; lemon or vanilla. Beat butter and sugar till creamy, dissolve soda in water, sift cream tartar in flour, add flour and water to sugar and butter, beat well; beat yolks and whites separately, then beat them together and stir into cake. Beat three minutes. Bake one hour.

MARGARET F. LONGFELLOW.

VELVET CAKE, No. 2.

1 lb. flour, 1 lb. sugar, ½ lb. butter, 4 eggs, 1 teaspoonful cream tartar, ½ teaspoonful soda, 1 teacup cold water, flavor. Beat sugar and butter to a white cream. Put soda in water, cream tartar in flour, add to the butter and sugar the flour, then the water. Beat eggs thoroughly and add the last thing.

MRS. C. E. INGLEE.

LADY CAKE.

¾ cup butter, 2 cups sugar, ½ cup milk, 3 cups flour, 6 eggs (whites), 1 teaspoonful baking powder, 1 teaspoonful flavor. Beat butter to a cream, add sugar gradually, then essence and milk, whites of eggs beaten stiff, next flour in which the baking powder has been mixed. Bake in one large tin or two small ones.

MRS. E. E. STODDARD.

DEACON CAKE.

1½ cups sugar, ½ cup butter, ⅔ cup milk, 2 cups flour, 3 eggs, 1½ teaspoonfuls baking powder. Beat butter and sugar to a cream, add yolks well beaten, milk, then flour and powder, thoroughly mixed, lastly the whites of eggs well beaten. Bake ½ hour.

WHITE CAKE.

1 cup butter, 2 cups sugar, 3½ cups flour, 5 eggs, 1 cup milk, 1 teaspoonful cream tartar, 1½ teaspoonfuls soda; lemon and salt.

WHITE MOUNTAIN CAKE.

2 cups sugar, $\frac{1}{2}$ cup butter (scant), 3 cups flour, 2 eggs, 1 cup milk, 2 teaspoonfuls cream tartar, 1 teaspoonful soda. Stir all together without separating eggs, putting soda in milk, cream tartar in flour.

1, 2, 3, 4 CAKE.

1 cup butter, 2 cups sugar, 3 cups flour, 4 eggs, 1 cup milk, 2 teaspoonfuls cream tartar, 1 teaspoonful soda ; salt and lemon.

DAYTON CAKE.

1 cup butter, 2 cups sugar, 5 eggs, $\frac{1}{2}$ cup milk, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, 3 cups flour ; lemon or spice.

MRS. E. J. VOSE.

BUTTERCUP CAKE.

Whites of 3 eggs beaten to a stiff froth, 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, 1 teaspoonful soda, 2 teaspoonfuls cream of tartar, $\frac{1}{2}$ teaspoonful salt, vanilla.

FROSTING THE SAME.

Beats yolks of three eggs thoroughly, add 2 teaspoonfuls sugar, put on cake while hot.

MRS. JULIA S. DOW, Indian River.

SAND CAKE.

2 cups of brown or yellow sugar, $\frac{3}{4}$ of a cup of butter, yolks of 4 eggs, white of 1 egg, 1 cup of sour milk, $2\frac{1}{2}$ cups of flour, 1 teaspoonful soda, 3 teaspoonfuls of cinnamon, 2 teaspoonfuls cloves, 1 teaspoonful allspice. This makes 4 layers, put together with white frosting.

MRS. S. A. CHASE, Campbells, Cal.

MAGIC CAKE.

$\frac{1}{2}$ cup butter, 1 cup sugar, $1\frac{1}{2}$ cups flour, 3 eggs, 3 tablespoonful milk, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda. Mix

the cream tartar with the flour, stir the butter and sugar together, beat the yolks and whites of the eggs together thoroughly, then stir all together a few moments. Flavor with vanilla.

MARY B. MCKELLAR.

PICCOLOMINI CAKE.

1 cup butter, 3 cups sugar, 5 eggs, 4 cups flour, 1 cup sweet milk, 1 teaspoonful cream tartar dissolved in milk, 1 teaspoonful soda, wine glass of cold water. Bake immediately 20 minutes.

MELTED BUTTER CAKE.

1 $\frac{1}{2}$ cups sugar, $\frac{2}{3}$ cup of milk, 2 cups flour, 3 eggs, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, lemon, $\frac{1}{2}$ cup melted butter added last.

MRS. SARAH ALBEE.

NUT CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, 2 cups flour, $\frac{1}{2}$ cup milk, 2 eggs, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, $\frac{1}{2}$ pound walnuts, 1 cup raisins, flavor.

LEMON CAKE.

$\frac{1}{2}$ cup butter, 2 eggs, 1 cup fine granulated sugar, $\frac{1}{2}$ cup of milk, 2 cups flour, 1 teaspoonful baking powder, the grated rind of 1 lemon and tablespoon of juice. Beat the butter to a cream and gradually beat into it the sugar, then the lemon rind and juice. After beating the eggs, add them, and beat for five minutes, then add milk, and lastly the flour in which the powder has been thoroughly mixed. Beat hard for half a minute, then pour into a buttered pan. Bake in a moderate oven 45 minutes. The batter should be about 3 inches thick in the pan.

MRS. S. A. CHASE, Campbells, Cal.

LOAF CAKE.

1 $\frac{1}{2}$ cups sugar, 2 egg (whites), 1 cup milk, $\frac{1}{2}$ cup butter, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda; lemon and flour.

BRIDE'S CAKE OR NUT CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, whites of 3 eggs, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, 2 cups flour (scant). Nuts chopped and rolled in flour added the last thing.!

FEATHER CAKE.

1 cup sugar, 1 tablespoonful melted butter, 1 egg, $\frac{1}{2}$ cup sweet milk or water, 1 cup flour sifted with 1 teaspoonful baking powder, 1 pinch of salt. Flavor to taste.

MRS H. M. KELL.Y

MRS. G.'S LOAF CAKE.

2 cups sugar. 1 cup butter (scant), 3 eggs, 1 cup milk, 3 cups flour, 1 teaspoonful soda, 2 teaspoonfuls cream tartar. Soda in milk, cream tartar in flour. 1 teaspoonful almond. Stir in as much flour as you can conveniently before adding milk.

DOVE CAKE.

$\frac{1}{2}$ cup butter, 1 $\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup milk, 2 $\frac{1}{2}$ cups flour, 3 eggs, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda.

MRS L. D. CHANDLER.

WALNUT CAKE.

1 cup cornstarch, 1 cup butter, 2 cups sugar, 1 cup sweet milk, 2 cups flour, whites of 7 eggs. Rub butter and sugar to a cream, add milk and soda, flour, whites of 7 eggs. Flavor to taste and stir in $\frac{1}{2}$ cup chopped nuts, figs or citron.

CHEAP CAKE.

1 $\frac{1}{2}$ cups sugar, 2 eggs, a piece of butter half the size of an egg, 1 teaspoon of cream tartar, $\frac{1}{2}$ teaspoon of soda, 2 $\frac{1}{2}$ cups of flour; salt and nutmeg.

MRS. S. H. LINCOLN.

CINNAMON CAKE.

Yolks of 2 eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup of butter or lard, $\frac{1}{2}$ cup sour milk, $1\frac{1}{2}$ cups flour, 1 teaspoon soda, pinch salt, 1 teaspoon cinnamon. Bake in 3 layers; put together with whites of 2 eggs, about $\frac{1}{2}$ cup of sugar, and 2 or 3 teaspoons of cinnamon; stirred together.

MRS. FRED SMITH, Willmar, Minn.

AVON SNOW CAKE.

1 cup butter, 2 cups sugar, creamed together; 1 cup sweet milk, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, whites 5 eggs, beaten to a stiff froth, 3 cups of flour. Flavor.

ELLA McCABE.

MRS. DWELLY'S CAKE (Very Nice.)

$1\frac{1}{2}$ cups sugar, 4 eggs, $\frac{1}{2}$ cup butter, 2 teaspoonfuls cream tartar, 1 teaspoonful soda, 1 cup milk, 3 cups flour. Flavor to taste.

MRS. G. W. HATHAWAY, East Machias, Me.

CHESS CAKES.

1 cup stoned raisins, 1 lemon, chop together fine (peel and all), then stir in 1 egg, $\frac{3}{4}$ cup sugar, make a nice crust as for pies, cut out in squares, turn up ends, put in spoonful of mixture, turn over each side (not close together) and bake. This will make from 15 to 20 cakes.

MRS. FOSTER THOMPSON.

DEWEY CAKE.

1 cup sugar, $\frac{1}{3}$ cup butter, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoonfuls baking powder, salt and flavoring. Beat butter and sugar to a cream, sift baking powder and flour together, then add just a little milk to the sugar and butter, till it beats up smooth and white, then a little more milk, then flour till you have it all beaten well; whites of two eggs and extract. Nuts or fruit can be used if desired. Bake quickly.

MRS. G. H. FOSTER.

DOVER CAKE.

Rub 2 large spoonfuls of butter into 1 heaping cupful of white sugar, 1 egg, 1 cupful sweet milk, 1 teaspoon soda, 2 teaspoonfuls of cream tartar, 2 cups flour. Bake in deep pan.

ROLL JELLY CAKE, No. 1.

4 eggs, 1 cup sugar, 1 cup flour, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, salt. This makes two cakes spread thinly on long pans. As soon as baked turn from tins; spread jelly on and roll up immediately.

Mrs. CHAS. F. FOSS.

ROLL JELLY CAKE, No. 2.

3 eggs, 1 cup sugar, 1 cup flour, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, 1 tablespoon milk or 4 eggs and no wetting.

BELL'S JELLY ROLL, No. 3.

3 eggs, 1 cup sugar, 1 cup flour, small teaspoonful cream tartar; $\frac{1}{2}$ teaspoonful soda dissolved in 2 tablespoonfuls milk; beat all well together. Bake in baker pan; when baked spread with jelly and roll. I find it nice to turn the cake on paper, sprinkled with sugar. After the roll is cold cut a little off of each end, and it is then ready for use.

Mrs. G. W. HATHAWAY, East Machias, Me.

GOLD CAKE.

Yolks of 4 eggs or yolks of 3 and 1 whole egg, 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, 2 cups flour (scant); lemon and salt.

Mrs. G. H. FOSTER.

MRS. B.'S CAKE.

2 cups powdered sugar, 1 cup butter, 4 eggs, 1 cup sweet milk, 3 cups pastry flour, $\frac{1}{2}$ cup corn starch, 2 teaspoonfuls baking powder, 2 teaspoonfuls lemon or vanilla.

Mrs. W. H. BOWKER, Brookline, Mass.

A CHEAP WHITE CAKE.

Cream $\frac{1}{2}$ cup of butter with 1 cup sugar, add whites of 2 eggs beaten to a stiff froth, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, and flavor.

MRS. S. F. BEVERLY.

WALNUT CAKE.

$1\frac{1}{2}$ cups sugar, the whites of 4 eggs well beaten, $\frac{1}{2}$ cup butter, cream this together, then put in $2\frac{1}{2}$ cups flour; then add $\frac{3}{4}$ cup sweet milk with 1 teaspoonful cream tartar, and $\frac{1}{2}$ teaspoonful soda put in the milk, beat this well and last put in $\frac{3}{4}$ pound walnuts, cut up with a knife.

MRS. HATTIE GARDNER.

ANNA'S BLUEBERRY CAKE.

$\frac{1}{2}$ cup butter, 1 cup sugar, 2 eggs, 1 cup milk, 1 teaspoonful soda, 2 teaspoonfuls cream tartar, $2\frac{1}{2}$ cups flour, 1 pint blueberries.

DRIED APPLE CAKE.

3 cups of dried or evaporated apples, soak over night in cold water, chop very fine and put over the fire with 3 cups of syrup, or molasses, and stew until soft, but not pulpy. When cold mix with them $3\frac{1}{2}$ cups of flour, 1 cup butter, 3 eggs, 1 cup sugar, 1 teaspoon soda, 2 teaspoonfuls of cream tartar, salt and spice; raisins and currants may be added if desired.

ADDIE GRAY, Wesley, Me.

NICE ONE EGG CAKE.

1 cup sugar (scant), $\frac{1}{3}$ cup shortening, $\frac{2}{3}$ cup water, 1 egg, 2 teaspoonfuls cream tartar, 1 of soda, flour and flavor.

SCRIPTURE CAKE.

1 cup of butter, Judges, v. 25; 2 cups of sugar, Jeremiah, vi. 20; $3\frac{1}{2}$ cups of sifted flour, 1 Kings, iv. 22; 2 cups of raisins, 1 Samuel, xxx. 12; 2 cups of figs, 1 Samuel, xxx. 12; 1 cup of

monds, Genesis, lxiii. 11 ; 1 cup of water, Genesis, xxiv. 20 ; 6 eggs, Isaiah, x. 14 ; a little salt, Leviticus, ii. 13 ; a large iron spoonful of honey, Exodus, xvi. 31 ; sweet spices to taste, 1 Kings, x. 2 ; one teaspoon of cream of tartar, Matt., xiii. 33 ; $\frac{1}{2}$ teaspoon of soda, Matt , xiii. 33.

DELICIOUS CAKE.

2 cups of sugar, 1 cup of butter. 1 cup of milk, 3 cups of flour, 3 eggs, 1 teaspoon of cream of tartar, $\frac{1}{2}$ teaspoon of soda, salt.

CHEAP ANGEL CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, beat to a cream. Dissolve 1 heaping teaspoonful of cream of tartar and $\frac{1}{2}$ teaspoonful soda in $\frac{1}{2}$ cup sweet milk, stir into the butter and sugar ; to 1 cup of flour add $\frac{1}{3}$ cup corn starch, beat thoroughly, then add the whites of 4 eggs, well beaten.

ALMOND CAKE.

3 eggs (whites), 2 cups flour, 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda. Almond.

TEA CAKE.

4 eggs, 3 cups sugar, 1 cup butter (scant), 1 cup milk, 4 cups flour, a bit of soda not larger than a bean.

MRS. L. M. BAILEY.

BUTTERMILK CAKE.

1 cup buttermilk, 1 cup sugar, 1 cup raisins, 2 cups flour, $\frac{1}{2}$ cup butter, spices, $\frac{1}{2}$ teaspoonful cloves, 1 teaspoonful cinnamon, 1 teaspoonful ginger. Don't use sour milk.

MRS. I. W. LEIGHTON.

PUFF CAKE.

3 eggs, 2 cups sugar, $\frac{1}{2}$ cup butter, 1 cup milk, 1 teaspoonful soda, 2 teaspoonfuls cream of tartar, 3 cups flour. Flavor.

MRS. E. S. ROBINSON.

BROWN SUGAR CAKE.

1 egg, $\frac{1}{2}$ cup brown sugar, 1 cup milk, 2 cups flour, 2 teaspoonfuls cream tartar, 1 teaspoonful soda, 2 teaspoonfuls butter.

SOUR CREAM CAKE.

1 cup sugar, 1 cup sour cream, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup butter, 1 teaspoonful soda, nutmeg, 2 $\frac{1}{2}$ cups flour.

BROWNIE'S FOOD.

FIRST PART: 1 $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup sweet milk, $\frac{3}{4}$ cup grated chocolate; boil and set away to cool.

SECOND PART: $\frac{1}{2}$ cup butter (scant), 1 cup brown sugar, $\frac{1}{2}$ cup milk, 2 cups flour, 1 teaspoonful soda in flour, add the first part and 1 teaspoonful vanilla. Bake in layers.

CREAM FROSTING FOR ABOVE.

$\frac{1}{2}$ cup good, sweet cream, 1 pound confectioners' sugar.

MARIE KELLY, Whitewater, Wis.

CARAMEL CAKE.

1 cup sugar. $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, 2 scant cups of flour. Bake in pie tins or in a thin sheet.

FILLING FOR SAME.

2 cups sugar (scant), $\frac{2}{3}$ cup milk, butter size of an egg; boil 9 or 10 minutes, or until it hairs, then add small teaspoonful vanilla, beat until cool; one layer of filling on top of cake.

MRS. W. E. McLELLAN, Westbrook, Me.

MARSHALL CAKE.

2 $\frac{1}{2}$ cups of sugar, 1 cup of butter, 1 cup of milk, 4 cups of flour, 4 eggs, $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful of cream tartar. To $\frac{1}{3}$ of this add: 2 tablespoonfuls of molasses, 1 cup of raisins, 1 cup currants, $\frac{1}{4}$ lb. citron. Spice of all kinds. Wet 3rd sheet with the white of an egg, and place between the light ones.

MRS. G. W. HATHAWAY, East Machias, Me.

MARBLE CAKE, No. 1.

LIGHT PART.

1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, whites of 3 eggs, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, $1\frac{2}{3}$ cups flour.

DARK PART.

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup butter, yolks of 3 eggs, $1\frac{2}{3}$ cups flour, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, teaspoonful all kinds spice.

EVA PERRY, Crawford, Me.

MARBLE CAKE.

WHITE PART.

$1\frac{1}{2}$ cups white sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ teaspoonful cream tartar, $\frac{1}{4}$ teaspoonful soda, whites of 4 eggs, $2\frac{1}{2}$ cups flour.

DARK PART.

1 cup brown sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup butter, yolks of 4 eggs, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoonful soda, $2\frac{1}{2}$ cups flour, teaspoonful of all kinds of spice.

WALNUT LAYER CAKE.

1 cup sugar, $\frac{1}{3}$ cup butter, creamed together; then add, 2 well beaten eggs, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup milk with $\frac{1}{2}$ teaspoonful soda and 1 teaspoonful cream tartar. For $\frac{1}{3}$ of this mixture add spice, and 1 teaspoonful molasses.

FILLING FOR SAME.

1 egg, $\frac{1}{2}$ cup milk, 1 tablespoonful butter, 3 heaping teaspoonfuls flour, 1 cup sugar, mix this all together and cook on stove; after taken from the stove add $\frac{1}{2}$ lb. chopped walnuts then spread between the layers.

HATTIE GARDNER.

TUTTI FRUITTI CAKE.

$\frac{1}{2}$ cup butter, 2 cups sugar, $\frac{3}{4}$ cup milk, 8 eggs, (whites), 1

teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, $2\frac{1}{2}$ cups flour. Bake in layers.

FROSTING FOR ABOVE.

1 cup sugar, 3 tablespoonfuls water, boil 7 minutes. White of 1 egg beaten stiff, pour the boiled sugar over the egg in a fine stream, beating all the time, when stiff add fruit in the following quantities: $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup figs, $\frac{1}{2}$ cup nuts. Put layer of frosting between cake and on top. Save out some of the fruit and put on top of frosting.

MRS. W. H. ALLEN.

HARLEQUIN CAKE.

1 cup butter creamed, 2 cups sugar, 3 eggs (yolks), 1 cup milk, 3 cups pastry flour, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, 3 eggs (whites). Mix in the order given; divide into 4 parts. Have two parts color of dough. Color the third with 2 squares unsweetened chocolate, melted; the fourth with pink coloring. Put together with lemon filling.

LEMON FILLING: Beat 1 egg, add 1 cup water, the grated rind and juice of 1 lemon. Pour this on 1 cup sugar mixed with 2 tablespoonfuls flour. Cook in double boiler till smooth like cream.

FLORENCE N. PATTEN.

PERFECT CHOCOLATE CAKE.

2 cups sugar, 1 cup butter, 1 cup milk, 3 cups flour, 4 eggs (whites), beaten very light, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda.

FILLING FOR CAKE.

1 square of chocolate dissolved by putting over steam of tea kettle, yolks of 2 eggs, beaten and added to $\frac{1}{2}$ cup milk and $1\frac{1}{2}$ cups of sugar. Boil until as thick as molasses. Then add the melted chocolate.

MRS. S. M. PENNELL.

FIG CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, whites of 3 eggs, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup milk, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoon soda, flavoring.

FILLING.

$\frac{1}{2}$ lb. chopped figs, $\frac{1}{2}$ cup water, 1 cup sugar. Cook until thick.

MRS. W. E. BOYNTON.

CREAM CAKES.

1 cup water, $\frac{1}{2}$ cup butter, 1 cup flour, 3 eggs, boil water and butter, stir in flavor, take from the stove and add the well beaten eggs, add 1 teaspoonful water, drop in pan and bake $\frac{1}{2}$ to $\frac{3}{4}$ of an hour.

CORNUCOPIAS.

3 eggs, $\frac{3}{4}$ cup sugar, 1 cup flour, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, dissolved in 4 teaspoonfuls water, a little salt. Bake in cornucopia tins, roll up while warm, and when cold fill with whipped cream.

ELLA McCABE.

COCOANUT CAKES.

1 grated cocoanut, 1 cup sugar, white of 1 egg, 1 tablespoonful flour, drop on buttered paper and bake in a quick oven.

NUT WAFERS.

Whites of 2 eggs beaten stiff, 1 cup sugar, 1 cup chopped nuts, 2 tablespoonfuls flour. Mix in order given and drop 1 teaspoonful in place on buttered tin. Bake.

ANGEL CAKE.

The whites of 11 eggs, $1\frac{1}{2}$ cups of granulated sugar, 1 cupful of pastry flour, measured after being sifted four times, 1 teaspoonful of cream of tartar, 1 teaspoonful vanilla extract. Sift the flour and cream of tartar together. Beat the whites to a stiff froth. Beat

the sugar into the eggs thoroughly, and add the seasoning and flour, stirring quickly and lightly. Beat until ready to put the mixture in the oven. Use a pan that has little legs at the top corners, so that when the pan is turned upside down on the table after the baking, a current of air will pass under and over it. Bake for 40 minutes in a moderate oven. Do not grease the pan.

MRS. K. STRATTON.

SUNSHINE CAKE.

This is made almost exactly like angel cake. Have the whites of 11 eggs and the yolks of 6, $1\frac{1}{2}$ cupfuls of granulated sugar measured after one sifting, 1 cupful of flour measured after sifting, 1 teaspoonful cream of tartar and 1 of orange extract. Beat the whites to a stiff froth and gradually beat in the sugar. Beat the yolks in a similar manner and add to them the whites and sugar and flavor. Finally, stir in the flour. Mix quickly and well. Bake for 50 minutes in a slow oven, using a pan like that for angel cake.

DOUGHNUTS.

RAISED DOUGHNUTS.

At noon take 1 pint of warm milk, 1 cup of sugar, $\frac{1}{2}$ cup of yeast, a little salt, and set a sponge, making it rather thick and quite warm. Let it rise till night, then add 1 cup sugar, nearly $\frac{1}{2}$ cup lard, 2 eggs, $\frac{1}{4}$ teaspoon soda, nutmeg, flour to knead into a soft dough. Let it rise until morning, then make up into small balls and rise till light, fry and roll in sugar.

JULIA THAXTLR.

DOUGHNUTS.

2 cups sugar, 3 eggs, 3 tablespoonfuls sour cream, 2 teaspoonfuls soda, 2 cups sour milk, nutmeg, salt, butter $\frac{2}{3}$ size of an egg.

EMILY HEATON.

MAINE DOUGHNUTS.

2 eggs, 2 cups sugar, 5 tablespoonfuls shortening, 2 cups sour milk, 2 teaspoonfuls soda, $\frac{1}{2}$ teaspoonful salt, nutmeg and lemon, just flour enough to roll. Fry in boiling lard, turn often. Roll when cold in powdered sugar.

MOLASSES DOUGHNUTS.

2 cups molasses, 2 cups sour milk, 2 eggs, 2 teaspoonfuls soda, 4 teaspoonfuls lard, $\frac{1}{2}$ teaspoonful ginger and cinnamon.

MRS. L. A. ALBEE.

MOLASSES DOUGHNUTS.

2 cups molasses, 2 cups cold water, 1 teaspoonful cassia and 1 of salt, 1 tablespoonful melted lard. Flour to roll.

MRS. C. E. PREBLE.

MOLASSES DOUGHNUTS.

3 eggs, 2 cups molasses, $\frac{1}{2}$ cup sugar, 2 cups buttermilk, 2 teaspoonfuls soda, 3 large spoonfuls melted lard, salt and nutmeg.

BERTHA HANSCOM.

OUR MOLASSES DOUGHNUTS.

1 cup molasses, stir in 1 teaspoon soda, 1 egg, 2 tablespoonfuls melted lard, 1 cup sour milk, ginger and flour.

PAN CAKES.

1 cup sugar, 3 eggs, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup sour cream, 1 teaspoon each soda, salt, nutmeg and cinnamon, flour enough to make quite stiff, drop in hot fat. Use raspberry shrub poured over them for a sauce. An old fashioned Fast Day dessert.

LUCY T. AMES.

AROOSTOOK EGGS.

3 eggs, 1 pint sweet milk, little salt, make a stiff batter, drop 1 tablespoonful in hot lard at a time, and cook same as doughnuts.

COOKIES.

SUGAR COOKIES No. 1.

2 cups sugar, 1 cup butter, $\frac{2}{3}$ cup milk, 2 eggs, 1 even teaspoonful of soda, the same of cream tartar, nutmeg, mix soft.

MRS. J. U. CHANDLER.

SUGAR COOKIES No. 2.

2 cups sugar, 1 cup butter, $\frac{2}{3}$ cup sour milk, 1 teaspoonful soda, 2 eggs, salt and seeds.

SUGAR COOKIES, No. 3.

1 cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, 3 tablespoonfuls sour cream, $\frac{1}{2}$ teaspoonful soda, 4 cups flour, cream, butter and sugar, add eggs well beaten then the cream with soda dissolved in 1 teaspoonful hot water.

EMILY HAYES.

VANILLA COOKIES.

1 cup of sugar, $\frac{1}{2}$ cup butter, beat sugar and butter together ; 1 teaspoon of cream tartar, and $\frac{1}{2}$ teaspoon soda in flour, $\frac{1}{2}$ cup of sweet milk, 2 teaspoonfuls vanilla, flour enough to roll out thin.

JULIA THAXTER.

BOSTON COOKIES.

1½ cups sugar, 3 eggs, 1 cup butter, 2½ cups flour, 1½ teaspoons of soda, dissolved in a little hot water, flavor with nutmeg, 1½ coffee cups fine chopped raisins. When baked dust pulverized sugar over them.

(Will keep some time.)

MRS. S. A. CHASE,
National Ave.,
Campbells, Santa Clara Co.,
California.

CREAM COOKIES, No. 1.

1½ cups sugar, ⅔ cup melted butter, ⅔ cup cream, 1 egg, 1 teaspoonful soda, ginger, mix soft.

MRS. MARY W. SIONE.

CREAM COOKIES, No. 2.

1 cup cream, 1 cup sugar, 1 teaspoonful salt, 1 teaspoonful soda, seeds and flour.

MRS. W. K. PENNELL.

COCOANUT COOKIES.

2 cups sugar, 1 cup butter, 2 eggs, 1 teaspoonful soda, dissolved in 1 tablespoonful milk, 1 large grated cocoanut, flour to roll.

HERMITS, No. 1.

3 eggs, 1 cup butter, 1½ cups sugar, 1 teaspoonful soda, 5 tablespoonfuls milk, 1 tablespoonful cinnamon, cloves and allspice to taste, 1 cup raisins, chopped fine. Roll thin; bake quickly. (Very nice.)

MRS. CHAS. F. FOSS.

HERMITS, No. 2.

1 cup chopped raisins, 1½ cups sugar, ⅔ cup milk, 1 cup butter, 3 eggs, ½ teaspoonful soda, 1 teaspoonful cream tartar, 1 teaspoonful all kinds of spices.

MRS. L. A. ALBEE.

HERMITS, No. 3.

3 eggs, $1\frac{1}{2}$ cups sugar, 1 cup shortening, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, 1 cup chopped raisins, 1 teaspoonful of all kinds spice, 2 tablespoonfuls milk, flour to roll.

MRS. W. H. ALLEN.

HERMIT CAKES, No. 4.

$1\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup butter, 3 eggs, 1 cup raisins, $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful all kinds of spice, add flour enough to drop from a spoon, (about $2\frac{3}{4}$ cups of flour.)

ROSE CHADBOURNE, Eastport, Me.

FRUIT COOKIES.

$1\frac{1}{2}$ cups sugar, 1 cup butter, 1 cup chopped raisins, 2 eggs, 4 tablespoonfuls water, 2 teaspoons cream of tartar, 1 teaspoon soda, cloves, cinnamon, allspice.

MRS. WALTER HILL.

GINGER SNAPS, No. 1.

1 cup sugar, 1 cup molasses, 1 cup butter (scant), $\frac{1}{4}$ cup boiling water, 1 teaspoonful soda (large), 1 teaspoonful ginger, 1 egg.

MRS. J. U. CHANDLER.

GINGER SNAPS, No. 2.

Boil a teacup of molasses and add 2 tablespoonfuls of butter, 1 of ginger and 1 tablespoonful of soda, stir the flour in when it is hot, roll it thin, cut in rounds and bake in a quick oven.

GINGER SNAPS, No. 3.

1 cup molasses, 1 cup sugar, 1 tablespoonful ginger, 6 tablespoonfuls butter, 4 tablespoonfuls water, 2 tablespoonfuls cinnamon, 1 tablespoonful soda, 1 teaspoonful salt, flour to mix hard; roll thin; bake in hot oven.

GINGER SNAPS, No. 4.

1 cup molasses, 1 cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 2 eggs, 1 tablespoonful soda, 2 teaspoonfuls vinegar, heaping teaspoonful ginger, flour, roll soft.

MRS McCABE.

PLUM SNAPS, No. 5.

1 $\frac{1}{2}$ cupfuls sugar, 1 cupful butter, worked to a cream, 3 eggs, 1 cup molasses, 1 teaspoon soda, dissolved, 1 cupful chopped raisins, 1 cupful currants, spice and flour to roll. Very nice; will keep for weeks.

GINGER COOKIES, No. 1.

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, 1 egg, 1 $\frac{1}{2}$ cups molasses, 1 tablespoonful ginger, 1 teaspoonful cinnamon, salt, 2 teaspoonfuls soda, 1 cup sour cream, mix soft.

MRS. H. M. KELLY.

GINGER COOKIES, No. 2.

1 cup butter, 1 cup molasses, 1 cup sour cream, 1 $\frac{1}{2}$ cups sugar, 1 teaspoonful ginger, 1 tablespoonful soda. Mix soft; roll thin.

GLOBE SNAPS.

$\frac{1}{2}$ cup shortening, $\frac{1}{2}$ lard, $\frac{1}{2}$ butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses. Put on stove and as it comes to a boil, remove, when cool add 1 teaspoonful soda, dissolved in a little water; 1 teaspoonful ginger in flour, small tablespoonful vinegar. Flour to roll thin.

WILKINS SNAPS.

1 cup molasses, 1 cup sugar, 1 cup butter, 2 eggs, 1 small tablespoonful soda, 2 teaspoonfuls ginger, 1 tablespoonful vinegar. Flour enough to roll thin.

THICK COOKIES.

1 cup molasses, $\frac{1}{2}$ cup shortening, 5 large teaspoonfuls water, 2 teaspoonfuls soda, salt and all kinds of spice.

BOSTON GINGER COOKIES.

2 cups sugar, 3 eggs, 1 cup butter, 1 cup molasses, 1 tablespoonful soda, 1 tablespoonful ginger, $\frac{1}{2}$ cup cold water.

HATTIE GARDNER.

ROLLED OAT COOKIES.

2 cups of molasses, 1 scant cup of lard, $\frac{1}{2}$ cup boiling water, poured on 2 heaping teaspoons of soda. Thicken with half flour and half rolled oats (dry) ; a little salt, ginger and nutmeg.

AMANDA McDONALD.

DROP CAKES, No. 1.

1 cup molasses, 1 cup sour cream, $\frac{1}{2}$ cup sugar, 1 egg, 1 teaspoon soda, 1 teaspoon ginger, 1 teaspoon cinnamon, 1 cup currants rolled in 3 heaping cups of sifted flour. Drop in spoonfuls, on a buttered pan and bake quickly. Wet the spoon repeatedly in cold water to prevent sticking.

ADDIE GRAY, Wesley, Me.

DROP CAKES, No. 2.

$\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ shortening, $\frac{1}{2}$ cup water, 1 teaspoonful soda, ginger and cinnamon, flour to thicken ; drop from a spoon and bake in a quick oven.

MARIE'S BROWNIES.

1 cup molasses, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cup sugar, 3 cups flour, 1 egg, 1 teaspoonful ginger, 1 teaspoonful salt, 1 teaspoonful soda. Drop in baker 2 inches apart.

JUMBLES.

1 cup sugar, 1 cup butter, 2 eggs, 3 tablespoonfuls milk, 1 teaspoon soda, mix hard and cut out like doughnuts.

MRS. FOSTER THOMPSON.

PASTRY.

RICH PUFF PASTE.

To 1 lb. of flour allow 1 lb. butter. Wash the salt from the butter in cold water. Divide into 3 parts and lay them on ice to harden. Sift the flour. Take 1 cake of butter and rub it with the flour, mix it up lightly with the hands, with cold water. Sprinkle flour on the board to roll the crust out very thin, rolling from you. Be sure not to break the crust with the rolling pin. Roll out one cake of butter as thin as possible, lay it on the paste, dredge on a little more flour, roll up the paste and roll it out again, roll out the other cake of butter, lay it on the paste, dredge in a little more flour, and roll it up again. Cut into as many pieces as required for edging ; roll out a piece long enough to go around the plate. The edging should be 3 or 4 layers.

NICE PASTRY.

3 cups flour, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, 1 egg (white), $\frac{1}{2}$ cup cold water. Nice for berry pies.

LEMON PIE, NO. 1.

1 cup sugar, juice and grated rind of 1 lemon, yolks of 4 eggs beaten together, $\frac{1}{2}$ cup cold water, 2 tablespoonfuls of sifted flour, piece of butter size of a walnut. Partly cook the crust while cooking the filling. Whites of 4 eggs for frosting.

MRS. L. H. HANSCOM.

LEMON PUFFS, No. 2.

Juice of 6 lemons, 6 eggs, 4 cups sugar, 2 crackers rolled fine, a little water. Line small tins with pastry, then fill $\frac{3}{4}$ full with the mixture and bake until the pastry is done.

MRS. H. H. SMITH.

LEMON PIE, No. 3.

The juice and good of 1 lemon, the yolks of 3 eggs, 1 cup sugar, 1 tablespoonful of flour, $\frac{1}{3}$ cup cold water.

FROSTING FOR ABOVE.

Whites of 3 eggs, $\frac{1}{2}$ cup sugar, lemon.

MRS. CHAS. E. INGLEE.

LEMON PIE, No. 4.

Beat 2 eggs and 1 cup sugar lightly together, add butter, juice of 1 lemon and a little salt. Bake with 2 crusts.

MRS. W. L. NORTHEY.

LEMON PUFFS.

2 cups sugar, 5 eggs, 3 lemons, $\frac{1}{2}$ cup cold water, little salt, 2 tablespoonfuls flour. This will make 18 puffs.

MRS. HATTIE GARDNER.

LEMON RHUBARB PIE.

1 cup chopped rhubarb, 1 cracker rolled fine, 1 cup sugar, piece of butter $\frac{1}{2}$ size of egg, yolks of 2 eggs, 1 teaspoonful lemon extract. Bake with one crust; cover with white of egg beaten to a stiff froth. Brown in oven.

RHUBARB PIE.

1 $\frac{1}{2}$ cups of chopped rhubarb, 1 $\frac{1}{2}$ cups sugar, 2 large spoonfuls flour, 1 egg and the yolk of another, flavor with lemon, beat well and bake with one crust; when cool frost it with the white of 1 egg.

CRANBERRY PIE.

Chop two cups of cranberries fine, beat together 3 eggs and 2 cups sugar, add the cranberries and 2 spoons of water. This will fill two pies. Bake with top crust or frosting.

MRS. FOSTER THOMPSON.

CALIFORNIA PIE.

3 eggs, 12 tablespoonfuls molasses, 12 tablespoonfuls of vinegar, 6 tablespoonfuls of sugar, small piece of butter, 6 teaspoons of flour, spice of all kinds. This makes two pies; mix thoroughly and bake with two crusts.

MRS. F. L. SMITH, Willmar.

CRACKER MINCE PIE.

5 crackers, rolled fine, turn on them 1 pint of boiling water, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of molasses, $\frac{1}{2}$ cup of butter, a little vinegar, salt, spice and raisins.

OLD FASHIONED CREAM PIE, No. 1.

3 eggs, 1 cup sugar, piece of butter half the size of an egg, 1 cup of flour, 1 teaspoonful of cream tartar, $\frac{1}{2}$ teaspoonful of soda in 2 tablespoonfuls of milk.

CREAM.

$\frac{1}{2}$ pint milk, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup flour, 1 egg, salt, flavor. Cook in double boiler until it thickens.

MRS. L. M. BAILEY.

BATTER CREAM PIE, No. 2.

1 cup sugar, 1 $\frac{1}{2}$ cups flour, piece of butter $\frac{1}{2}$ size of an egg, 3 eggs, $\frac{1}{2}$ teaspoonful of soda in 3 tablespoonfuls of milk, 1 teaspoonful cream tartar, lemon.

CREAM FILLING.

Boil 1 pint of milk, while boiling stir 1 cup of sugar, $\frac{1}{2}$ cup of flour, 2 eggs, salt and lemon.

PINE APPLE PIE.

1 small can pine apple, 2 cups sugar, $\frac{2}{3}$ cup butter, $\frac{2}{3}$ cup cream or milk, 5 eggs. Beat butter to a creamy froth, add the sugar and yolks of the eggs. Beat until very light, add the cream and pine apple grated, and the whites of the eggs beaten to a stiff froth. Bake with an undercrust. Eat the pie cold. This makes 2 large or 3 small pies.

Mrs. JULIA S. Dow, Indian River.

COCOANUT PIE.

1 cup cocoanut, 1 pint milk, 2 eggs, salt. Scald cocoanut in part of the milk, then add the rest, with the eggs, sugar to taste. Bake in 1 crust as custard. If the whites are left out to frost it, it will improve it.

CHOCOLATE PIE.

1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 2 eggs, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, 2 cups flour.

FILLING.

Take 1 square of chocolate, about $\frac{1}{2}$ cup of sugar, a little water, and boil to the right consistency to spread well.

This is very nice for any kind of layer cake.

WASHINGTON PIE, No. 1.

2 eggs, 1 $\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup of butter, 1 cup of milk, 1 teaspoonful soda, 2 teaspoonfuls cream tartar, (or 2 teaspoonfuls of baking powder), 2 $\frac{1}{2}$ cups of flour, salt and flavoring.

M. LIZZIE SANBORN.

WASHINGTON PIE, No. 2.

2 eggs, $\frac{2}{3}$ cup of sugar, 2 tablespoonfuls cold water, 1 cup of flour, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda. Very good.

FANCY PIE.

For the cake use the same recipe given for Charlotte Russe. Bake in round plates. For filling: 1 cup of strawberry or raspberry preserve mixed with 1 cup of whipped cream. For top 1 cup whipped cream.

MRS. T. S. SMITH.

BRAMBLES.

1 cup raisins, chopped, 1 cup currants, 1 cup sugar, 1 egg. Grated rind and juice of 1 lemon, add a little water and let it simmer for a few minutes, spread between pastry and bake.

MRS. L. F. BEVERLY.

SIOUX CITY LEMON PIE.

1 lemon, grated, rind and juice, 1 cup sugar, 1 cup sweet milk, 1 tablespoonful corn starch, lump butter, size of an egg, yolks of 3 eggs, white of 1, 2 whites for top. Makes 1 pie. Delicious.

MRS. FRED H. PEAVY, Sioux City, Ia.

DATE PIE.

1 pound dates, soak over night in 1 pint of milk, sift through a colander, 3 eggs, 1 pint of milk, a little salt.

Mrs. JULIA S. DOW, Indian River.

GINGERBREAD.

SOFT MOLASSES GINGERBEAD, No. 1.

1 cup of molasses, 1 cup sugar, 1 cup sour milk, $\frac{1}{2}$ cup butter, 1 egg, 1 teaspoonful all kinds of spice, 1 teaspoonful soda, 3 cups flour. Raisins if you like.

SOFT GINGER CAKE, No. 2.

1 cup sugar, 1 cup butter, 1 cup molasses, 1 cup boiling water, 2 teaspoonfuls soda, 2 eggs, $1\frac{1}{2}$ teaspoonfuls ginger, 3 cups flour.

ADDIE GRAY, Wesley, Me.

SOFT GINGERBREAD, No. 3.

1 egg, 1 cup molasses, $\frac{1}{3}$ cup butter, $\frac{1}{2}$ cup milk, $2\frac{1}{2}$ cups flour, 1 teaspoonful soda, 1 teaspoonful ginger.

MRS. J. U. CHANDLER.

SOFT GINGERBREAD, No. 4.

$1\frac{3}{4}$ cups molasses, $\frac{3}{4}$ cup shortening, 2 teaspoonfuls soda 1 teaspoonful ginger, 1 cup water, 4 cups flour, salt.

SOFT GINGERBREAD, No. 5.

$\frac{1}{2}$ cup sugar, 1 cup molasses, 1 cup butter, 1 cup boiling water, 2 teaspoonfuls soda, 1 egg, 1 tablespoonful ginger, 3 cups flour. Pour the boiling water on the soda, mix thoroughly and bake in hot oven.

SPICED GINGERBREAD.

3 cups flour, 1 cup molasses, 1 cup sugar, 1 cup $\frac{1}{2}$ butter and $\frac{1}{2}$ lard, 1 cup sour milk, heaping teaspoonful soda, teaspoonful cinnamon, cloves, ginger, nutmeg. Add a cup of stoned raisins as an improvement.

MRS. CAROLINE F. FRYE, Washington, D. C.

CREAM GINGERBREAD.

1 egg, 1 cup brown sugar, 1 cup sour cream, 2 teaspoons ginger, $\frac{1}{2}$ teaspoon cinnamon, 1 teaspoon soda, 1 teaspoon salt, sift into flour, stir in flour enough to spread in the pan, about $1\frac{3}{4}$ cups, sprinkle white sugar over the top before baking.

LUCY T. AMES.

HARD GINGERBREAD, No. 1.

1 cup molasses, 1 cup sugar, 1 cup, $\frac{1}{2}$ lard, $\frac{1}{2}$ butter, 1 cup water, flour to roll it; and make it up over night; placing it where it is cold.

MRS. CAROLINE F. FRYE, Washington, D. C.

HARD GINGERBREAD.

1 cup molasses, 1 cup sugar, 1 cup butter, $\frac{1}{2}$ cup sweet milk, 1 large teaspoonful soda, 1 teaspoonful of ginger, 1 whole egg, salt, roll hard.

PUDDINGS.

"He may live without love,—what is passion but pining?
But where is the man that can live without dining?"

APPLE TAPIOCA PUDDING, No. 1.

$\frac{2}{3}$ cup tapioca in water soaked over night, in the morning add 1 cup sugar, and 3 half pints boiling water, and cook on stove 5 minutes. Pare and core about 8 good sized apples, put them in an earthen dish, sprinkle $\frac{3}{4}$ cup sugar and a little nutmeg over this and cover with the tapioca. This is to be eaten cold with cream sauce.

MRS. HATTIE GARDNER.

APPLE TAPIOCA, No. 2.

To $\frac{1}{2}$ cup tapioca add 1 $\frac{1}{2}$ pints cold water. Let it cook until clear, stirring often to prevent burning; add $\frac{1}{2}$ cup sugar; flavor with nutmeg or cassia. Pare and core 8 tart apples, place in a deep dish, and over them pour the tapioca. Bake until apples are soft. Serve with cream and sugar.

EMMA F. McDONALD.

I use minute tapioca.

PLAIN TAPIOCA PUDDING.

Soak 3 tablespoonfuls of tapioca in just water enough to cover. (over night). In the morning boil 1 quart of milk with the tapioca. When scalded add $\frac{2}{3}$ cup of sugar, salt and the beaten yolks of 3 eggs, stir them in the milk and remove from the stove, flavor, beat the whites to a stiff froth.

CREAM TAPIOCA PUDDING.

Soak over night 3 tablespoonfuls of tapioca. Pour off water and boil ten minutes in 1 quart of milk. Beat the yolks of 4 eggs with a cup of sugar and 3 tablespoonfuls of cocoanut. Stir into the milk and boil 5 minutes more. Pour in a dish and frost over with 4 whites and a sprinkle of cocoanut. Brown in oven.

MARIE KELLY, Whitewater, Wis.

INDIAN TAPIOCA PUDDING.

Soak 2 tablespoonfuls of pearl tapioca 2 hours in water. Put 1 quart of milk on stove to scald; when hot add 5 tablespoons of Indian meal and stir it carefully, also add the tapioca. Beat 1 egg, add $\frac{2}{3}$ cup of molasses, little salt and cinnamon and small piece of butter, after it begins to cook add 1 cup cold milk. Bake all together for 2 hours.

MRS. ERNEST CRANE.

CHOCOLATE PUDDING, No. 1.

Scald 1 pint of milk, add to it the yolks of 2 eggs beaten well with a small cup sugar, 2 small tablespoonfuls of corn starch and 2 tablespoonfuls grated chocolate. Cook in the double boiler until it thickens, then pour it in the dish to be served from. Beat the whites to a stiff froth with a tablespoonful sugar, place on the pudding and brown in the oven.

FLORENCE M. PATTEN.

CHOCOLATE PUDDING, No. 2.

1 quart milk put on stove in double boiler, heat scalding hot. Beat up 2 eggs, 3 tablespoonfuls of flour, a little salt, beat into milk, melt chocolate, beat in, make as dark as you like, serve with whipped cream. Very nice.

MRS. I. W. LEIGHTON, Portland, Me.

COCOANUT PUDDING.

Grease a deep dish with butter then break up two large slices of bread into it, pour milk over it, and sprinkle $\frac{1}{3}$ of a cup of prepared cocoanut, then beat the yolks of 2 eggs (save whites for frosting) and sugar enough to sweeten to taste, a little salt and milk. It takes about 1 pint of milk in all, part of this is poured over the bread crumbs at first. Bake in a moderate oven; when done beat the whites of the eggs to a stiff froth, add 2 spoonfuls sugar and pour over the top of the pudding, then set it in the oven to brown lightly. It is best when cold.

MRS. F. H. SANBORN.

ORANGE PUDDING, No. 1.

To 1 pint of water add 1 small cup sugar, when boiling stir in 3 tablespoons corn starch, after removing from fire add juice of 1 lemon and juice and pulp of 3 oranges; when cold serve with whipped cream.

MRS. ERNEST CRANE.

ORANGE PUDDING, No. 2.

Peel and slice 6 oranges, sprinkle over them $\frac{1}{2}$ cup sugar, boil 1 pint of milk, add 1 whole egg and the yolks of 2, $\frac{1}{2}$ cup of sugar and 2 tablespoonfuls corn starch, boil until it thickens, then pour it over the oranges. Beat the whites of the eggs to a stiff froth, and put on top. Brown in oven.

HALF HOUR PUDDING.

Cream $\frac{1}{2}$ cup butter with 1 cup sugar. To this add 1 pint cold mush, beat well and then add the beaten yolks of 4 eggs, and lastly the beaten whites. Bake $\frac{1}{2}$ hour and serve immediately with brown sugar sauce.

BROWN SUGAR SAUCE FOR SAME.

$\frac{1}{4}$ cup butter, 1 small cup brown sugar, beaten to a cream, add 4 tablespoonfuls cream, one at a time, flavor with vanilla and set over the tea kettle until it is served.

NELLIE G. MAYHEW.

LEMON FROSTED RICE PUDDING.

1 quart sweet milk, $\frac{1}{2}$ teacup rice, 4 eggs, 1 large cup of sugar, 2 lemons, salt. Put the rice in the milk, and place in a double boiler to cook, when rice is well done remove from stove and let partly cool. Then add 2 whole eggs and the yolks of 2 eggs, (saving the whites for frosting), the juice of 2 lemons, and the sugar, put in oven and bake about half an hour, then beat the whites of the 2 eggs stiff, add $\frac{1}{2}$ a cup of sugar, put on top and place in a hot oven until brown.

MRS. A. R. GILSON.

CUP PUFFS.

$\frac{1}{2}$ cup of white sugar, $\frac{1}{2}$ cup of milk, 2 eggs, 2 teaspoons of baking powder, a pinch of salt, flour enough to make a batter that will fall from the spoon. Butter 6 teacups and put a spoonful of batter in each; then a little fresh fruit, then fill half full of batter. Steam an hour in a steamer. They come out of the cups perfect puff balls. Serve with liquid sauce.

MRS. A. R. GILSON.

RASPBERRY PUDDING.

Mix 1 pint of flour as you would for cream tartar biscuit, only a little shorter, roll out thin (1 inch) then place 1 quart of berries on the crust and gather up the edges, covering the berries, place in a

deep dish, steam 1 hour, then turn upside down in a dish, cut in four quarters, lift the crust and add plenty of sugar and butter; let it stand a few minutes and serve. No sauce required.

MRS. ANNA PEAVY, Sioux City, Iowa.

SUET PUDDING, No. 1.

1 cup molasses, 1 cup milk, 1 cup chopped suet, 1 cup raisins, $3\frac{1}{2}$ cups flour, 1 teaspoonful soda, 1 teaspoonful cinnamon, a little nutmeg, salt, citron and currants if desired. Steam 3 hours.

MRS. W. W. BRADBURY.

SUET PUDDING, No. 2.

1 egg, $\frac{2}{3}$ cup sugar, 1 coffee cup sweet milk, 2 teaspoonfuls cream tartar, 1 teaspoonful soda, 1 cup chopped suet, flour to thicken as for cake, fruit, spices and salt. Steam $1\frac{1}{2}$ hours.

SAUCE FOR SAME.

1 tablespoonful cornstarch, wet with cold water, pour on hot water to cook it. Add 1 teaspoonful butter and 1 teacup sugar.

OLIVE V. KELLY, Whitewater, Wis.

SUET PUDDING, No. 3.

1 cup chopped raisins (or whole if preferred), 2 cups suet or pork, chopped or cut fine, and fried a little, 1 cup sweet milk, $\frac{2}{3}$ cup molasses, 1 teaspoon soda, 4 cups flour. Steam 2 hours. Eat with sugar sauce, same as made for cottage pudding.

ADDIE GRAY, Wesley, Me.

SPONGE CAKE PUDDING.

$\frac{1}{4}$ cup sugar, $\frac{1}{2}$ cup flour, $\frac{1}{4}$ cup butter, 1 pint milk, yolks and whites of 5 eggs beaten separately. Mix sugar and flour together, wet with a little cold milk and then stir into boiling milk. Cook until it thickens and is smooth, then add butter, and when well

mixed stir into the well beaten yolks. Then add whites of eggs beaten stiff. Bake in cups placed in pan of hot water in oven.

SAUCE FOR SAME.

$\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup cream; cream the butter and sugar together and then the cream. Place over kettle for few minutes, then beat with egg beater. Vanilla.

CORRIE F. MCGOULDRIK.

RICE PUDDING.

1 cup rice, 1 quart milk, 4 eggs, tablespoon butter, 1 cup sugar, salt. Boil rice in pint of milk or water until tender, then remove from fire, add eggs, sugar, salt and milk beaten together, mix, pour in pudding dish, break butter in small pieces on surface; bake in steady oven 30 minutes; flavor with lemon or vanilla; also 1 cup of raisins.

MRS. ERNEST CRANE

FRUIT PUDDING, No. 1.

Soak $\frac{3}{4}$ box gelatine in 1 cup cold water one hour. add 1 cup boiling water, the juice of 2 lemons, 2 cups sugar; let this stand until it begins to thicken, then add 2 oranges, 2 bananas, 6 figs, 9 dates, 10 nuts, cut this all fine and stir all together. Serve with whipped cream.

MRS. WALTER HILL.

FRUIT PUDDING, No. 2.

$\frac{1}{2}$ box gelatine soaked in 1 cup cold water. Then add 1 cup boiling water. Pour this over peaches, oranges, pineapple or any fruit, sweeten and set in cool place. Serve with whipped cream.

MRS W. L. NORTHEY.

FRUIT PUDDING, No. 3.

1 large cup butter, 2 cups sugar, 4 eggs, 4 cups flour, 2 cups raisins, 2 cups currants, $\frac{1}{2}$ cup milk, $\frac{1}{4}$ lb. citron, $\frac{1}{4}$ lb. candied lemon peel. 2 teaspoonfuls cloves, 1 nutmeg, 1 teaspoonful soda; chop citron and lemon peel. Steam 3 hours.

M. F. LONGFELLOW.

DARK PUDDING. (Good.)

1 egg, 1 cup molasses, $\frac{1}{2}$ cup sugar, 2 tablespoonfuls melted butter, cup sour milk, 1 teaspoon soda, $\frac{1}{2}$ teaspoon spices, 1 cup raisins, 1 cup currants. 3 cups flour, salt. Steam 3 hours.

SAUCE FOR SAME.

2 eggs beaten well, $\frac{2}{3}$ cup sugar, $\frac{1}{2}$ cup melted butter, 1 tablespoonful corn starch, 1 cup boiling water.

MARGARET GILSON.

CRACKER PUDDING, No. 1.

4 crackers rolled fine, 1 quart milk, yolks of 3 eggs, sugar and salt to taste, $\frac{2}{3}$ cup raisins; white of eggs on top. To be eaten cold.

MRS. SARAH ALBEE.

CRACKER PUDDING, No. 2.

4 pounded crackers, 3 eggs, 1 cup raisins, 1 cup sugar, nutmeg, salt, 1 $\frac{1}{2}$ pints milk, butter size of a walnut. Bake 1 hour or until it thickens in the center.

RAISIN PUFFS.

2 eggs, $\frac{1}{2}$ cup butter, 2 cups flour, 1 cup milk, 1 cup raisins (chopped fine), 3 teaspoonfuls baking powder, 2 teaspoonfuls sugar. Steam $\frac{1}{2}$ hour in small cups, (half full). This will make enough for six cups. Serve hot.

GOOD COMMON SAUCE FOR SAME.

$\frac{1}{2}$ coffee cup brown sugar, 1 teaspoonful flour, (beat well together), $\frac{1}{2}$ cup boiling water, and simmer a few minutes. Flavor with nutmeg.

MRS. A. R. GILSON.

DEXTER PUDDING.

1 cup molasses, 1 cup milk, 1 cup suet or $\frac{1}{2}$ cup butter, 1 teaspoonful cream tartar, 1 teaspoonful soda, $3\frac{1}{2}$ cups flour. Steam 3 hours.

MRS. W. H. ALLEN.

PRUNE PUDDING.

1 cup stewed prunes, chopped, add the well beaten whites of 4 eggs and a small cup of sugar. Bake 20 minutes and serve at once with whipped cream.

NELLIE G. MAYHEW.

WHEAT PUDDING.

1 cup sour milk, 1 cup molasses, 2 cups wheat, 1 cup chopped raisins, 2 teaspoons of soda, and a little salt; very nice with whipped cream, or you can use egg sauce.

MRS. F. H. SANBORN.

XMAS PUDDING.

1 heaping cup butter, $4\frac{1}{2}$ cups flour, 2 cups sugar, 2 cups raisins, 2 cups currants, $\frac{1}{2}$ cup milk, 4 eggs, $\frac{1}{4}$ lb. citron, $\frac{1}{4}$ lb. candied lemon peel, 2 teaspoonfuls cloves, 1 teaspoonful soda, 1 nutmeg, chop citron and lemon peel very fine. Steam 3 hours.

SAUCE FOR SAME.

$\frac{1}{2}$ cup butter, 1 cup powdered sugar, $\frac{1}{2}$ cup cream, 1 teaspoonful vanilla. Beat butter to a cream, add sugar gradually, when light and creamy add cream and vanilla. When all is beaten smooth place in a basin of hot water and stir until smooth, no longer. Takes only a few minutes.

MRS. S. M. PENNELL.

COOPERSTOWN PUDDING.

Stir into 1 pint of boiling milk 3 tablespoonfuls of bread flour or heaping ones of pastry flour, and 1 teaspoonful corn starch, made into a paste with a little cold milk. Add a small piece of butter. Beat 4 eggs, yolks and whites separately, and when it has cooled a little stir in the eggs, just before it is put in the oven to bake. Place pudding dish in pan of boiling water and bake $\frac{1}{2}$ hour.

SAUCE FOR SAME.

1 egg, 1 cup of sugar, with or without $\frac{1}{4}$ cup scalded cream or milk, flavor with vanilla.

BOWDOIN PUDDING.

$\frac{1}{3}$ box gelatine soaked in 1 quart milk 1 hour, then heat milk and add yolks of 3 eggs, 1 cup sugar, salt.

Beat whites of 3 eggs stiff, remove from stove, add whites and flavor with vanilla. Serve with cream.

CHARLOTTE RUSSE.

3 eggs, $1\frac{1}{2}$ cups sugar, 2 cups flour, $\frac{1}{2}$ cup water (cold), 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful soda. This is for the cake which is to be baked in a shallow pan. When cold cut into strips, and line one large dish or two smaller ones with it, leaving spaces between about the width of the strips.

Take $\frac{1}{3}$ of a box of Cox's or $\frac{1}{3}$ box of the small size of Sparkling gelatine. Dissolve in 1 large coffee cup of new milk. Set it in hot water and stir till it is dissolved, then add 1 teacupful of sugar and 1 pint of cream. Stir well and set away to cool; when it is the consistency of thick cream, stir in the whites of 5 well beaten eggs, flavor with vanilla and pour into the dish or mould. If kept where it is cold it will be ready to serve in 4 or 5 hours.

MRS. T. S. SMITH.

BANANA PUDDING.

Dissolve $\frac{3}{4}$ of a box of gelatine in $\frac{1}{2}$ a pint of cold water for 1 hour, then add $\frac{1}{2}$ pint of boiling water, the juice of 2 oranges and 2 lemons and 2 cups of sugar; strain into a mould and let it stand until it begins to thicken, then stir in 6 thinly sliced bananas. When sufficiently hard, turn out of the mould and serve with whipped cream.

CORRIE F. MCGOULDRIK.

PINEAPPLE SNOW.

1 package of Cox's gelatine with juice of 1 lemon added, or 1 package of Plymouth Rock gelatine, with 2 teaspoons of essence of lemon added. Soak the gelatine in $\frac{1}{2}$ pint of water 1 hour, then dissolve in 1 pint of boiling water. Sweeten to taste. When

partially cold add the beaten whites of 4 eggs and 1 can of grated pineapple. Turn into mould. Make a soft custard of the yolks of eggs, to serve as sauce, or use cream and sugar. The latter is preferable.

MRS. EBEN A. HOLMES, Eastport.

SNOW PUDDING.

$\frac{1}{2}$ box gelatine dissolved in 1 pint of hot water ; strain on to 2 cups sugar, add juice of 2 lemons, salt, whites of 3 eggs ; beat to a froth.

SAUCE.

Soft custard made of the yolks of 3 eggs, 1 tablespoonful sugar, 1 pint milk, 1 egg, 1 teaspoonful vanilla.

MRS. MARY W. STONE.

MARY'S PUDDING.

Scald $\frac{1}{2}$ pint milk and stir in 2 well beaten eggs, and sugar to taste, cook until like soft custard, set out to cool, and while cooling beat $\frac{1}{2}$ pint of cream up thick and add to the custard, when cooled flavor. Pack and set in a warm place $3\frac{1}{2}$ hours. You can add bits of pineapple or orange if you like, or flavor with vanilla.

SAUCES.

FOAM SAUCE.

Cream $\frac{2}{3}$ cup butter with 1 cup sugar, 1 tablespoonful flour, little nutmeg, and just before serving add $1\frac{1}{2}$ cups boiling water, and let it come to a boil ; very nice to flavor with vanilla.

LUCY AMES.

MOTHER'S PUDDING SAUCE.

1 pint sugar, 1 tablespoonful flour, 1 tablespoonful vinegar, a piece of butter size of an egg, nutmeg, nearly a pint of flour ; boil 15 minutes.

COLD CREAM SAUCE.

Beat together 1 cup sugar and $\frac{1}{2}$ cup butter, add 1 cup cream, flavor with vanilla or lemon ; place where it will get very cold before serving.

MRS. WALTER HILL.

MARY'S HARD SAUCE.

White of 1 egg well beaten, thicken with pulverized sugar, warm $\frac{1}{3}$ cup of butter, beat well into the sugar and flavor with vanilla. Serve very cold.

WHITE SAUCE FOR PATTIES AND CROQUETTES.

1 pint of hot cream, 2 even tablespoonfuls butter, 2 heaping tablespoonfuls corn starch, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ salt spoonful white pepper, $\frac{1}{2}$ teaspoonful of celery salt, or few grains of paprika or cayenne.

MRS. A. I. SAUNDERS.

MEATS.

"Hunger is the best seasoning for meat."

TO COOK WHOLE HAM.

Soak the ham in water enough to cover it over night. In the morning make a dough of flour and water, stiff enough to roll out, and wrap the ham in it. Bake in the oven 3 hours. Ham cooked in this way is delicious.

MRS. ELLA S. BAILEY,
Santa Cruz, California.

HAM PATTIES.

1 pint of ham which has been previously cooked, mix with 2 parts of bread crumbs, wet with milk ; put the latter in gem pans, break 1 egg over each, sprinkle the top thickly with cracker crumbs, and bake until browned over. A nice breakfast dish.

HAM CROQUETTES.

1 cup finely chopped ham, 2 cups hot mashed potatoes, 2 eggs, 1 tablespoon butter. Mix all together, let it cool, then shape. Then take 1 egg, about half as much water as egg and beat together enough to mix 1 cup cracker crumbs. Roll first in egg then in cracker crumbs. Fry in hot lard in a wire basket like fish balls. Make them about 2½ inches long, about ¾ inch thick and roll round. Any kind of meat, beef, tongue, chicken or turkey make very nice croquettes.

LUCY AMES.

HAM BALLS.

1 cup chopped ham, 1 cup chopped potatoes, 1 cup bread crumbs, 1 egg, make in balls, roll in crumbs, fry in hot lard as doughnuts.

MRS. J. U. CHANDLER.

BREAKFAST DISH.

1 part of chopped ham fried or boiled, 2 parts bread crumbs wet up with milk, season with salt and pepper. Put the batter into gem pans and break an egg over each, sprinkle the top thickly with cracker crumbs. Bake until brown.

MRS. A. I. SAUNDERS.

MEAT CROQUETTES.

1 cup chopped meat, 1 cup chopped bread crumbs, 1 cup scalded milk, 1 egg, 1 teaspoonful melted butter. Season meat with pepper and salt. Roll in flour, fry in butter.

SCALLOPED MEAT.

Mince fine the meat left from a roast lamb dinner, moisten it with some left over tomato soup. Butter and season some bread crumbs, sprinkle over the top and brown in the oven for half an hour. Any kind of cold meat may be used.

MRS. E. B. CURTIS.

ROUND STEAK.

Cut out all the membranes with a sharp knife. Then fry in butter to a rich brown, salt and stack it up in a roaster with sliced onions between the layers. Pour a little water in the spider that you cooked the meat in, let it come to a boil so you can pour all the substance in the roaster. Roast $\frac{3}{4}$ or 1 hour, then take out the meat on a platter and thicken the gravy and pour over the meat.

OLIVE V. KELLY, Whitewater, Wis.

BEEF SMUDGE.

2 lbs. of raw beef, cut into small pieces, two or three slices of salt pork fried, place the meat in the fat and let it brown nicely, stir often to prevent burning, then remove the pork and add 3 onions sliced, and water enough to make a good rich gravy, season to taste and cook slowly two hours or more; covered closely. Just before serving add 1 pint of dumplings made by taking 1 pint of flour, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful soda, salt, and mix with milk or cold water, soft enough to drop from a spoon, cook 15 minutes. If necessary, thicken the gravy a little, serve at once. Do not lift the cover until the 15 minutes are up, and do not cook them too hard; but be sure they do not stop boiling.

MRS. S. M. PENNELL.

BEEF LOAF.

3 lbs. of raw beef and $\frac{1}{2}$ lb. of fat, salt pork chopped very fine, 3 well beaten eggs, 3 teaspoonfuls of cream, mix the cream and eggs together; mix with the beef and pork 4 pounded crackers, $\frac{1}{2}$ teaspoonful black pepper, 1 large tablespoonful of sage, 1 tablespoonful salt, mix well together and form into a loaf. Bake 2 hours, basting with butter and water while baking. To serve cut in thin slices.

MRS. W. A. THOMPSON.

BEEF SMOTHER.

2 lbs. of beef from the thick of the shoulder, cut into small pieces. Fry 4 large slices of pork, put the beef into the fat and brown. Remove from the stove, place in a 2 quart pan (or dish), layers of the meat, sliced onions and potatoes, sprinkling a little flour between each layer, also a little salt and pepper, cover the whole with water. Then cover the dish tightly, place in the oven, and cook about 3 hours.

ABBIE FARRAR MACDONALD.

SOUFLE.

1 cup of any kind of meat chopped, 1 spoonful butter melted, in a double boiler, 1 spoonful flour, 1 cup milk, thicken on stove, then add yolks of 2 eggs, then beaten whites and meat. Bake 20 minutes.

VEAL LOAF.

3 pounds raw veal chopped, $\frac{1}{2}$ pound raw salt pork chopped, 4 Boston crackers rolled, 2 teaspoonfuls pepper, 2 small teaspoonfuls ground cloves. Bake $2\frac{1}{2}$ hours; baste with melted butter.

HOME MADE SAUSAGE MEAT.

To 18 lbs. of chopped meat, which should be $\frac{1}{3}$ fat and $\frac{2}{3}$ lean, take 13 tablespoonfuls sage, 12 of salt and 5 of pepper; mix thoroughly; press into pans. It will keep all winter.

MRS. W. H. ALLEN.

OMELET.

Beat separately the yolks and whites of 5 eggs. To the yolks add $\frac{3}{4}$ of a cup of milk, then 5 powdered butter crackers, 1 teaspoon salt and a little pepper. Cut in the whites very lightly, without any stirring, pour quickly into a hot buttered spider, cover closely and draw to the back of the stove where it will cook dry and be a delicate brown on the bottom in about 10 minutes. Fold on a hot platter and spread with butter. The crackers may be omitted and less milk used, or cold minced ham may be added.

MRS. E. B. CURTIS.

BAKED EGGS.

Grate cracker crumbs, put in a gem pan, drop an egg in each one, put on more crumbs, butter, salt and pepper. Bake until the egg is done.

POTATO PUFF.

Beat 1 pint of mashed potatoes and butter, size of an egg (melted) until very light, add $\frac{1}{2}$ cup milk and 2 eggs beaten separately, beat well and pile irregularly in a dish and bake quickly.

MRS. MARY W. STONE.

MACCARONI WITH CHEESE.

Boil macaroni in salted water, put a layer in a dish, then one of cheese, and bits of butter. Repeat until dish is full. Have the dish covered quite thickly with cheese, then add milk to cover all, and bake brown in quite a hot oven.

FISH.

"O hour, of all hours, the most bless'd upon earth,
Blessed hour of our dinners!"

TIMBALE OF SALMON.

1 lb. can salmon, 4 eggs, 4 tablespoonfuls of cream, salt and pepper to taste. Remove the salmon from the can and reject all bones and skin; mash the salmon fine, adding slowly the cream, then add the salt and pepper and yolks of the eggs well beaten. Beat the whites of the eggs to a stiff froth. Stir them carefully into the mixture. Fill greased custard cups $\frac{2}{3}$ full of this mixture. Stand the cups in a pan of hot water and bake in a quick oven 15 minutes. When done remove the Timbals carefully from the cups, arrange them on a platter and garnish.

JULIA P. SAUNDERS.

OYSTER OR CLAM STEW.

2 quarts milk, scalded, 3 lbs. clams prepared and cut fine or 2 small cans of oysters, 4 tablespoonfuls rolled cracker crumbs, a good half print of nice butter, salt and pepper. Do not add the salt until you remove the milk from the stove as it sometimes will curdle it. Either cook the clams an hour or two in a little water, or just let them boil up once in the milk. I prefer the former.

H. F. ALLEN.

SCALLOPED FISH.

Cold boiled fresh fish, cracker crumbs, milk, butter, salt and pepper. Butter an earthen dish, place in it a layer of fish, then a layer of cracker crumbs, pepper, salt and pieces of butter. Continue with alternate layers until the dish is filled, having the top layer of cracker crumbs. Pour in milk enough to moisten the cracker, then place in the oven and bake until nicely browned.

SARAH L. FOSTER.

FISH A LA CREME.

Boil a fresh cod in salted water, when done, free from skin and bones, and pick apart. Then take a pint of rich milk, half cream is better, 2 tablespoonfuls butter, 2 of flour, cook. Put in a piece of onion and $\frac{1}{2}$ of a bay leaf. (With or without bay leaf.) When thick enough, put a layer of fish on platter, salt and pepper, then some cream, and so on till all is used. Roll cracker crumbs and stir into melted butter and spread over the top of fish and brown in a hot oven. Nice served with little potato cakes fried in butter, or with mashed potato.

MRS. W. H. ALLEN.

CREAMED LOBSTER.

Take meat and chop fine, add a little salt and a small pinch of pepper and a sprinkle of mace. Prepare the cream by melting a tablespoonful of butter, and while boiling stir in a tablespoonful of sifted flour. Heat to the boiling point sufficient milk to make a good thick cream, say $\frac{1}{2}$ pint, cover with bread crumbs over the top and bake till brown.

MRS. J. L. JORDAN.

WELSH RAREBIT, No. 1.

$\frac{1}{4}$ lb. of nice cheese, cut in slices, put in a spider, pouring over it a large cup of milk, stirring until the cheese is dissolved, $\frac{1}{4}$ teaspoonful dry mustard, a dash of pepper, and a pinch of salt. Stir the mixture all the time until dissolved, add 3 pounded crackers, and a piece of butter size of a butternut. As soon as they are stirred in, turn into a warm dish and serve. Nice for tea.

WELSH RAREBIT, No. 2.

1 lb. cheese, $\frac{1}{2}$ pint cream, 2 beaten eggs, 1 teaspoonful mustard, small pinch cayenne pepper, salt. Grate the cheese and let it dissolve, then add the other ingredients. Cook in double boiler until it thickens, stir constantly. Serve with toasted bread or crackers.

CLAM PIE.

1 quart flour, 2 teaspoonfuls cream of tartar, 1 teaspoonful soda, a little shortening mixed like any pastry, lines the side of a deep dish, letting the crust fall over the edges. Then place 3 lbs. of clams in the dish in layers, having a layer of clams on the bottom, then a layer of raw potatoes, sliced *very* thin, a very little salt, pepper and a generous supply of butter, so on until the clams are all used, have a layer of potatoes on top, then roll butter and lard into the remainder of crust, three times, and cover as for chicken pie. If the clams are dry add a few tablespoonfuls of cold water. Bake in a moderate oven 3 hours. Very nice.

MRS. W. H. ALLEN.

BAKED CLAMS.

Put 3 or 4 lbs. of clams in a bean pot, with a small piece of pork, no water, cover closely and bake 2 or 3 hours. The clams are very tender cooked in this way. Try it.

MUSTARD SAUCE FOR FISH.

Put 1 cup of milk in a double boiler, mix 2 tablespoonfuls of mustard and 1 of corn starch with a little cold milk, add a little salt and a pinch of cayenne if desired, and stir into the boiling milk, thin with vinegar to the right consistency, about 2 tablespoonfuls, pour over the fish.

MRS. AMANDA LONGFELLOW.

SOUPS.

TOMATO SOUP No. 1.

1 quart rich stock, 1 can tomato, 1 onion, 1 bay leaf, 1 square French soup paste, season to taste. Boil all the ingredients together for an hour, thicken with flour stirred smooth in a little water. Add salt, pepper, paprika, celery salt, etc., to taste; strain and serve with toasted crackers. A teaspoonful of sugar may be added if liked.

MRS. E. B. CURTIS.

TOMATO SOUP, No. 2.

To 2 quarts soup stock, add 1 quart canned tomatoes, 2 whole cloves, a dash of red pepper, a small piece of onion, 1 teaspoon of sugar. Cook for half an hour, then strain and set over the fire again; when hot add a piece of butter half the size of an egg rubbed into 2 tablespoonfuls of flour, salt and pepper to taste. The soup when done should be as thick as cream, if too thick add water, or one can leave out the flour and add $\frac{1}{2}$ cup of rice.

JULIA THAXTER.

TOMATO SOUP, No. 3.

Stew can of tomatoes until soft enough to strain, after which put over to boil again, thicken with 2 tablespoons of corn starch, let boil, season with salt; when boiling pour in quantity of cold milk *very slowly*. Some add a very little sugar.

MRS. ERNEST CRANE.

TOMATO SOUP, No. 4.

3 cups baked beans, 6 cups cold water, $\frac{1}{2}$ teaspoonful celery salt and 3 slices of onion, simmer together 30 minutes, strain, add $1\frac{1}{2}$ cans or more of stewed tomatoes, strained, salt and pepper to taste. Bind together with a tablespoonful each of flour and butter, cook from 3 to 5 minutes. Serve hot.

MRS. MARY E. FOSTER.

LOBSTER SOUP.

Take the meat of 2 small lobsters, cut fine, 1 pint cream, 1 pint milk, simmer all together 20 minutes, add 1 tablespoonful flour wet with cold milk, salt and cayenne, to taste; just before serving, add $\frac{1}{2}$ cup butter, cut into small pieces and stir until it is entirely absorbed, strain or not, as you please.

MRS. WALTER HILL.

MOCK BISQUE SOUP.

$\frac{1}{2}$ can tomato, $1\frac{1}{2}$ pints of milk, 2 tablespoonfuls flour, butter size of an egg, pepper and salt to taste, about $\frac{1}{4}$ teaspoonful soda. Put the milk in a double boiler to boil, and let the tomato stew slowly, add soda. When about ready to serve, add the tomato to the milk, flour and seasoning, add butter and salt last. The soda cooked in the tomato prevents it from curdling and souring. Will keep a few days.

LUCY T. AMES.

GREEN PEA SOUP.

Shell 2 quarts of fresh green peas, wash the pods and cover them with a quart of water, boil 5 minutes, drain. Add to this water the peas, cook until tender and press through colander, add 2 teaspoonfuls of sugar, a pint of milk, 2 tablespoonfuls of butter and 2 of flour, add salt and pepper and serve at once.

JULIA P. SAUNDERS.

POTATO PUREE.

1 quart of milk, 6 good sized potatoes, 1 onion, 1 small bay leaf, 1 small stalk of celery, or 1 teaspoonful celery salt, 1 tablespoonful flour, a tablespoonful butter, 1 cup cream, whipped, 2 well beaten eggs, salt and paprika, or white and cayenne pepper to taste. Boil the onion, bay leaf and celery for $\frac{1}{2}$ an hour in the quart of milk, add the 6 potatoes which have been pared, boiled and mashed, and mix thoroughly. Melt the butter in a small sauce pan, when hot, add the flour gradually and stir till smooth. Pour it slowly into the hot milk and potato. Boil for a few minutes and add seasoning; thin with hot milk. Just before serving stir in the beaten eggs and whipped cream, strain through a fine wire strainer into the hot soup tureen and serve.

MRS. E. B. CURTIS.

PICKLES.

CUCUMBER PICKLES.

Wash the cucumbers and sprinkle a handful of salt over them, and cover with hot water. The next morning turn the water off and cover again with boiling water. Do this three mornings. Let them stand three days in cold vinegar. Then take 1 gallon of vinegar, a little white mustard seed, and boil them together. Take the cucumbers out of the cold vinegar, put them in a jar with a small piece of alum, some horse radish root, a bag of spices and 2 or 3 red peppers. Pour over this the boiling vinegar; cover and put away.

MRS. H. M. KELLY, Whitewater, Wis.

MUSTARD PICKLES.

2 quarts cucumbers, 1 quart green tomatoes cut in small pieces, 1 quart cresson onions, 1 large cauliflower divided into tiny flowerets, 2 bell peppers cut into coarse bits, cover with brine (made 1 cup coarse salt to 1 gallon of water), let them cook 24 hours, then scald in the brine and drain, make a paste of 6 tablespoons of ground mustard, 1 of flour, 1 of sugar and 2 quarts of vinegar, mix the ingredients with vinegar enough to dissolve, then add it to the 2 quarts boiling vinegar, let it thicken, add the pickles and it is done.

RUSSIAN BEAR.

Take large ripe cucumbers, remove skin and seeds, cut in small pieces and cook in salt and water until soft enough to pierce with silver fork, thoroughly drain and put in glass or stone jars.

PICKLE.

1 quart nice vinegar, 2 pounds sugar, tiny pinch cayenne pepper, 1 heaping tablespoon whole mixed spices, simmer 1 hour, pour over cucumbers while hot, cover when cool. Sealing not necessary.

MRS. M. J. ALLEN.

SWEET CUCUMBER PICKLES.

Pare and quarter the cucumbers, then sprinkle salt over them and let them stand over night, wash them in the morning and steam a little while, before cooking in the pickle.

To 8 cucumbers take 1 quart of vinegar, 2 cups of brown sugar, and a bag of spice, cloves, allspice and cinnamon, if onions are liked slice and steam with cucumbers.

MRS. WALTER HILL.

TOMATO CATSUP.

Cut up 1 gallon of ripe tomatoes, put in a porcelain kettle; and boil $\frac{1}{2}$ pint of sugar, $\frac{1}{2}$ pint cider vinegar, 1 tablespoonful salt, 1 teaspoonful cloves, 1 of allspice, $\frac{1}{4}$ teaspoonful cayenne pepper. Boil the tomatoes $\frac{1}{2}$ hour, then run them through a sieve, then put them on with the spice, vinegar and sugar, and boil until there is about 2 quarts and a pint. Cool and bottle.

PEACH PICKLE.

For peaches, pears, crab apples and sweet apples, the proportions are: $3\frac{1}{2}$ lbs. sugar, 1 pint vinegar, 1 ounce of mixed spice, stick cinnamon and whole cloves are the best; to each 7 lbs. of fruit, select fair fruit, cut out the blossom ends, steam till tender, but not soft, and put into jars, the tough skin of the peaches should be removed, and it can be very easily done after they are steamed. Boil the sugar, vinegar and spices together for 5 minutes, then pour immediately over the hot fruit, and seal tightly.

CRAB APPLE PICKLE.

5 lbs. apples, 3 lbs. brown sugar, 1 pint vinegar, $1\frac{1}{2}$ lbs., raisins, 1 tablespoonful all kinds spice. Steam the apples until soft, then put all together and stew awhile.

SWEET WATERMELON PICKLE.

Pare and cut up in small pieces, put on with enough water to cover, boil until tender, then drain off water, make a syrup of vinegar, sugar and all kinds of spices, and a tablespoonful of salt, let it come to a boil, then throw in rind, cook slowly 2 hours. Let it stand in syrup several days before using.

MRS. ERNEST CRANE.

CHOW CHOW.

$\frac{1}{2}$ peck tomatoes, $\frac{1}{2}$ pint onions, 2 cups white sugar, $\frac{1}{2}$ teaspoonful cassia, $\frac{1}{2}$ teaspoonful cloves, $\frac{1}{2}$ teaspoonful allspice, $\frac{1}{2}$ teaspoonful mustard, $\frac{1}{4}$ teaspoonful red pepper, $\frac{1}{2}$ teaspoonful black pepper, vinegar to cover. Cook all day.

MRS. HANDY.

MARY'S PICKLED BLACKBERRIES.

3 quarts of blackberries, 1 quart vinegar, 1 quart sugar, no spice is required. Put all together at the same time into your kettle and boil ten or fifteen minutes. After standing a few weeks they are very nice.

MRS. C. C. PARKER.

SWEET PICKLES.

7 pounds of pears, $3\frac{1}{2}$ pounds of sugar, $\frac{1}{2}$ ounce of whole cinnamon, $\frac{1}{2}$ ounce of allspice, boil in 1 quart of vinegar until tender, then take out the pears and stick 4 or 5 cloves in each, boil the syrup $\frac{1}{2}$ an hour longer and pour over the pears.

MRS. C. C. PARKER.

SPICED CURRANTS.

5 lbs. currants, 4 lbs. brown sugar, 1 pint vinegar, 2 tablespoonfuls cloves, 2 tablespoonfuls cinnamon. Boil slowly 2 hours.

MINCE MEAT.

MINCE MEAT.

4 lbs. raw beef chopped fine, 2 lbs. raw suet chopped fine, 4 lbs. raw apples chopped fine, 2 lbs. currants, 2 lbs. raisins, 2 lbs. citron, 2 lbs. brown sugar, 1 quart molasses, 1 quart strawberry preserves, 2 quarts cider vinegar, 1 pint sweet pickle juice, 1 pint raw cranberries chopped, 1 glass currant jelly, 3 oranges juice and rind, 3 lemons juice and rind, 4 ounces salt, 2 ounces spices, cinnamon, cloves, allspice, with a preponderance of cinnamon, 2 nutmegs, $\frac{1}{2}$ ounce white pepper, 2 tablespoonfuls powdered coffee. Mix dry parts with salt, that is meat, suet and spices. Then put in apples, then fruit, then liquor, then sugar and other ingredients.

MRS. NELLIE BRYANT, Minneapolis, Minn.

MINCE MEAT.

2 lbs. well cooked meat, 4 quarts apples, quartered and cored, 3 cups brown sugar, 3 cups molasses, 2 cups vinegar, 1 lb. raisins, 1 cup butter, 1 ounce cinnamon, $\frac{1}{2}$ ounce cloves and allspice.

MRS. W. E. GARDNER.

MINCE MEAT.

Boil meat until tender, (5 lbs. makes just 3 lbs. after boiled). When cold chop fine, add 2 lbs. of finely chopped suet, mix with the beef, add a small $\frac{1}{2}$ cup of salt, 6 lbs. of apples chopped fine, 4 lbs. raisins, 2 lbs. citron. Season to taste with cinnamon, mace, cloves and nutmeg; add the beef liquor cooked down to about 2 quarts. It wants enough liquor to make it soft. Heat liquor with 1 pint of molasses, 2 lbs. brown sugar, 1 cup of strawberry preserves, $\frac{1}{2}$ cup of vinegar. Cook slowly until thoroughly done, and put in stone jars; be sure it is covered tightly. This will make about five gallons. Cook about five hours.

MRS. LEE LONGFELLOW.

MISCELLANEOUS.

"We may live without poetry, music and art;
We may live without conscience, and live without heart;
We may live without friends; we may live without books;
But civilized man cannot live without cooks."

MOUSSE.

1 pint of cream, whipped; $\frac{1}{4}$ box of gelatine dissolved in a little cold water, then a little hot water; just enough to dissolve it; sweeten to taste; juice of 5 small oranges, or 3 or 4 large ones, 1 lemon, strain into the cream. Put all into a tin kettle or bricks, and pack in snow and salt, or ice and salt; do not disturb until wanted. If you want it about 6 o'clock put to freeze about 10 o'clock. You can use pineapple or any flavoring. It is better not frozen too hard.

MRS. W. H. ALLEN.

FRENCH CHARLOTTE.

$\frac{1}{4}$ box of gelatine, 1 cupful granulated sugar, $\frac{1}{4}$ cupful water, 1 cupful milk, 1 egg, 1 tablespoonful vanilla, 1 pint cream. Soak gelatine in water an hour, then set over boiling water to dissolve. Scald milk, add the sugar, beat egg until light and pour hot milk over the egg. When cool whip the cream, add cooled custard and mould. Serve with maccaroons.

MRS. JARED CRANE, St. Albans, Vt.

COFFEE MOUSSE.

1 pint of cream, yolks of 5 eggs, small cup of sugar, $\frac{1}{2}$ cup of strong coffee. Beat sugar and eggs together, then add the hot coffee; when cool beat in cream, whipped; freeze 5 hours.

EFFIE WARD.

COFFEE MOUSSE.

1 cup hot coffee, 1 cup sugar, and pour over one beaten egg; cook till it thickens, cool and add 1 pint thin cream, whipped, mould and freeze in salt and ice for 4 hours.

MRS. JARED CRANE, St. Albans, Vt.

ORANGE CHARLOTTE.

$\frac{1}{3}$ box gelatine, $\frac{1}{3}$ cup cold water, $\frac{1}{3}$ cup boiling water, 1 cup sugar, juice of 1 lemon, 1 cup of orange juice and pulp, 3 eggs (whites). Soak the gelatine in cold water till soft. Pour on the boiling water, add the sugar and the lemon juice. Strain and add the orange juice and pulp with a little of the grated rind. Beat the whites of the eggs stiff, and when the orange jelly begins to harden beat it till light. Add the beaten whites, and beat together till stiff enough to drop. Pour into the mould. One pint of whipped cream piled on the top after the charlotte is removed from the mould.

MRS. F. S. CRANE.

LEMON CREAM.

Into a double boiler, put 1 cup of sugar, the juice and grated peel of a large lemon, 2 cups of boiling water, and when hot add 2 tablespoons of corn starch, rubbed smooth with a little cold water. Cook the corn starch thoroughly and then add the beaten yolks of 3 eggs and a pinch of salt, (add a little of the mixture to the egg before pouring it in to prevent curdling.) Beat the whites of the eggs stiff and stir them into the mixture after it is taken from the fire. Put into small glass dishes and set away to get very cold.

JULIA THAXTER.

LEMON CREAM.

1 large lemon, 4 eggs, 4 tablespoonfuls sugar, 2 tablespoonfuls cold water. Beat the yolks and sugar well together, and the juice of lemon and the water, simmer over the fire until it thickens, beat the whites stiff and stir in 2 tablespoonfuls sugar, stir whites into the custard while warm, set on ice.

MISS M. F. LONGFELLOW.

ROYAL CREAM.

A quart of milk, $\frac{1}{3}$ of a box of gelatine, 4 tablespoons of sugar, 3 eggs, vanilla ; put the gelatine into the milk and let it stand half an hour ; beat the yolks well with the sugar, and stir into the milk ; set the kettle into a pan of hot water, and stir until it begins to thicken like soft custard ; have ready the whites of eggs beaten to a stiff froth, and the moment you take the kettle from the fire stir them in quickly, and turn into the moulds ; set away in a cold place to harden ; when you cannot get cream to make charlotte russe omit the whites and fill your moulds when the cream is perfectly cold but not yet hardened.

PINEAPPLE CREAM.

1 cup tapioca soaked over night, a little salt, 1 small teacup sugar, add 1 pint of water and cook, add 1 can pineapple. Serve cold with whipped cream on top.

APPLE CREAM.

Pulp of 6 sour baked apples, whites of 3 eggs, 1 cup sugar. Beat to a cream.

STRAWBERRY SPONGE.

1 pint strawberry juice, 1 cup sugar, $\frac{1}{2}$ box gelatine, $\frac{1}{2}$ pint boiling water, 4 eggs. Cover the gelatine with $\frac{1}{2}$ cup cold water, soak $\frac{1}{2}$ hour, pour over it boiling water, add the sugar and stir until dissolved. Add the whites of 4 eggs beaten to a stiff froth.

AMBROSIA.

1 pineapple chopped quite fine, $\frac{1}{2}$ box strawberries, 3 bananas sliced and the slices quartered, 6 oranges and the slices quartered, 1 lemon cut fine, sweeten to taste, set on ice until *very cold*.

CUSTARD.

1 pint of milk, let it nearly boil, beat the yolks of 2 eggs with 1 whole one, $\frac{1}{2}$ cup sugar, salt, stir into milk until it thickens, flavor.

DATE WHIP.

1 pound dates, stoned, $\frac{1}{2}$ cup sugar. Cook until soft, then sift and add beaten whites of 4 eggs. Bake about fifteen minutes.

SAUCE FOR SAME.

1 pint scalded milk, $\frac{1}{2}$ cup sugar, yolks of 4 eggs, vanilla.

CORRIE MCGOULDRIK.

ICE CREAM.

WALNUT ICE CREAM.

For 4 quarts use : $2\frac{1}{2}$ quarts milk, 1 can condensed milk, $\frac{3}{4}$ cup sugar to each quart of milk, 1 pint walnuts chopped fine, whites of 12 eggs. Mix sugar, condensed milk, and eggs ; to this mixture add milk. Cook 1 hour in double boiler, cool in freezer, add condensed milk well beaten, then add the nuts and freeze.

C. M. DRISKO, Indian River, Me.

ICE CREAM.

2 quarts of milk, a little over a pint of sugar, 14 eggs, $\frac{1}{2}$ bottle of flavoring, scald the milk and sugar together, then add the eggs well beaten.

BAND SOCIETY.

JULIA'S ICE CREAM. (NICE.)

1 pint of milk, heat, stir in 2 eggs beaten and $\frac{1}{2}$ small cup flour, wet up with milk, 2 cups of sugar. Remove from stove and stir in 1 quart of cream without whipping ; flavor.

SHERBERT.

To 2 quarts of water take 1 can of pineapple and sift, juice of 1 lemon, 2 or more cups of sugar, 3 eggs (whites) without beating. Put all together in the freezer and freeze ; any other flavor may be substituted.

PINEAPPLE SHERBERT.

1 pint of fresh, or 1 can of grated pineapple, 1 pint of sugar, 1 pint of water, 1 tablespoonful of gelatine, 1 lemon ; soak the gelatine in cold water, then dissolve in boiling water, freeze ; when nearly frozen add the whites of 2 eggs, well beaten.

MRS. J. U. CHANDLER.

JELLIES.

COFFEE JELLY.

Soak $\frac{1}{2}$ box of gelatine in $\frac{1}{4}$ pint of cold water 2 minutes, then add a cup of sugar, 1 pint of hot, strong coffee. Strain into a mould and set in a cool place. Eaten with cream. Make the day before wanted for the table.

MRS. L. A. ALBEE.

COFFEE JELLY.

1 box of gelatine, 1 pint cold water, 1 pint hot water, 1 pint strong coffee, 3 cups sugar, 1 teaspoonful vanilla. Serve with whipped cream. Dissolve gelatine in the cold water, then add the boiling water and coffee.

PRUNE JELLY.

Soak 1 pound of prunes over night in 3 pints of water. In the morning cook (in the same water) until soft, remove the stones. Put the juice back on the stove, add $1\frac{1}{2}$ cups sugar, and let it come to a boil, add the prunes, the juice of $\frac{1}{2}$ a lemon and $\frac{1}{2}$ box of gelatine, that has been dissolved in cold water. Put in a mould to cool and serve with whipped cream.

NELLIE G. MAYHEW.

TOMATO JELLY.

1 can of tomatoes or 8 fresh ones, skinned and stewed, $\frac{1}{4}$ box gelatine, strain, season with pepper and salt, add a little onion juice and red pepper, melt gelatine in hot water. Pour in 1 large mould or individual cups. Make the day before you wish to use it. Serve on lettuce leaves, with salad dressing.

MRS. A. I. SAUNDERS.

LEMON JELLY.

Dissolve $\frac{2}{3}$ box of Cox gelatine in a pint of cold water over night. In the morning add 1 pint of boiling water, 3 cups of sugar, the juice of 2 large lemons.

APPLE JELLY.

To 1 pint of juice add 1 pound of sugar. Boil 20 minutes.

FROSTING.

BOILED FROSTING.

1 cup of sugar, put on in just enough water to keep from burning, boil 5 or 6 minutes, then stir it into the beaten white of 1 egg, very slowly, beat until white and creamy; flavor.

GELATINE FROSTING.

Dissolve 1 tablespoonful of gelatine in 3 tablespoonfuls of warm water, when dissolved beat into it slowly 1 cup of pulverized sugar. Continue beating until white and stiff enough to spread on cake, flavor with vanilla. This frosting will be spongy like marshmallow. Very nice.

LUCY T. AMES.

FUDGE FROSTING.

2 cups sugar, 1 cup sweet milk, butter size of a walnut, $\frac{1}{4}$ bar of Baker's chocolate; cook together.

MRS. FRED SMITH, Willmar.

NUT FILLING.

2 cups sugar, $\frac{1}{2}$ cup of cold water, boil until it will candy a little in water, whites of 2 eggs beaten stiff, turn on a little at a time, when stiff enough add 1 cup of chopped walnut meat, 2 or 3 tablespoonfuls of cocoanut.

LEMON FILLING.

Juice of 2 lemons and rind of 1, 1 coffee cupful of sugar, 2 eggs. Cook in double boiler a few minutes, till it thickens.

FRITTERS.

FRITTER BATTER.

1 pint of flour, 1 teaspoonful of salt, 1 of sugar, 1 of cream tartar, $\frac{1}{2}$ teaspoonful of soda, mix together, then add 1 egg beaten very light, mix with 1 cup milk, stir egg and milk into the flour, etc., beat very light then add 1 scant tablespoonful butter, fry in very hot fat.

This batter is good for all kinds of fritters. About 2 bananas, 3 peaches, apples, pears, and pineapples make nice fritters. Powdered sugar can be sprinkled over them, or very nice served with foam sauce as dessert or entrees.

LUCY AMES.

FRITTERS, No. 1.

3 cups sour milk, 2 teaspoonfuls soda, 1 egg. Make thin batter with flour and fry.

FRITTERS, No. 2.

3 cups warm water, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda, 1 egg, flour to make thin batter, and fry.

ADDIE GRAY, Wesley, Me.

DRY BREAD BATTER CAKES.

1 quart buttermilk, 1 quart bread crumbs; soak till soft. Then to every quart of milk add 2 eggs, 2 teaspoonfuls soda, 1 teaspoonful salt, 1 tablespoonful lard, about 2 heaping cups flour. Stir in enough flour to make them turn nicely. Maple syrup.

LUCY AMES.

APPLE FRITTERS.

Make a batter with 1 cup sweet milk, 1 teaspoonful sugar, 2 eggs, whites and yolks beaten separately, 2 cups flour, 1 scant teaspoonful baking powder mixed with the flour, chop some good tart apples, mix in the batter and fry in hot lard, same as doughnuts.

MRS. E. S. ROBINSON.

WHEAT FRITTERS.

2 eggs, salt, 1 pint sweet milk or water, 1 tablespoonful baking powder, wheat flour enough to thicken.

SALADS.

SALAD DRESSING.

1 scant tablespoonful each of sugar, mustard and a little salt and cayenne pepper, mix well, add slowly $\frac{1}{2}$ cup of cream, add 4 eggs beaten to a froth, add another $\frac{1}{2}$ cup cream, add 1 cup of vinegar, scalding hot, very slowly. Cook all in a basin of boiling water until like soft custard, stirring all the while, after taking off add 1 cup of melted butter. Beat well.

CORRIE F. MCGOULDRIK.

SALAD DRESSING.

Yolks of 3 eggs beaten light, 2 tablespoons sugar, 1 of mustard, 1 teaspoon salt, pinch red pepper, piece of butter half the size of an egg, $\frac{1}{2}$ cup vinegar. Cook until it thickens, remove from stove, add whites of eggs beaten stiff. When cold add $\frac{1}{2}$ pint whipped cream.

MRS. T. W. MCCABE.

ELLSWORTH SALAD DRESSING.

Yolks of 3 eggs beaten light, 1 tablespoonful of sugar, 1 tablespoonful mustard, 1 teaspoonful of salt, pinch of red pepper, $\frac{1}{2}$ cup of vinegar, cook until like custard, then remove and add whites of eggs well beaten. A little melted butter and $\frac{1}{2}$ pint of whipped cream.

BOILED SALAD DRESSING.

4 eggs, 1 tablespoonful mustard, 1 tablespoonful sugar, 1 tablespoonful salt, a pinch of cayenne, 1 cup cream, 1 cup vinegar, scalded, $\frac{1}{2}$ cup melted butter. Mix mustard, salt and sugar well together, add $\frac{1}{2}$ the milk, then the beaten eggs, then the rest of milk. Pour the scalded vinegar *very* slowly on to the other ingredients, stirring all the time, adding the butter the last thing, very slowly ; cook like soft custard in double boiler until thickened.

MRS. AMANDA B. LONGFELLOW.

WALDORF SALAD.

Fill the salad bowl with oranges cut in small pieces, alternating with bananas cut very fine ; cover with salad dressing.

DRESSING FOR SAME.

2 eggs separated, beat yolks smooth, add a dust of cayenne, a teaspoonful of mustard, salt, add $\frac{1}{2}$ cupful vinegar, boiling. $\frac{1}{2}$ cupful butter, melted, add last, the whites of two eggs beaten stiff, cook until thick, when served add cream.

MRS. GEO. H. WALLING.

SALAD DRESSING.

Beat 3 eggs in a large bowl until very stiff, add 1 cup of sweet milk or cream, with $\frac{1}{2}$ a teaspoonful of salt, beat thoroughly, add $\frac{1}{2}$ cup of sharp vinegar, and $\frac{1}{2}$ a tablespoonful of mustard, $\frac{1}{4}$ cup of melted butter and beat again. Mix the mustard in a little vinegar to avoid lumps, set the bowl in a kettle of water and boil until the dressing thickens. Leave in a cool place until ready to serve, if too thick thin with milk.

MRS. C. C. PARKER.

SALAD DRESSING.

1 cup scalded vinegar, $\frac{1}{2}$ cup melted butter, 1 cup milk or cream, 4 eggs thoroughly beaten, 1 even tablespoonful mustard, salt and sugar, pinch of cayenne pepper. Mix mustard, sugar and salt together, add butter, then mix milk and eggs together, then mix all thoroughly. Scald the mixture over boiling water until thick.

MRS. HATTIE GARDNER.

LOBSTER SALAD.

2 hard boiled eggs, 2 small onions, 2 cucumber pickles, 2 lobsters, chop each separately, then mix all together with $\frac{1}{4}$ cup of vinegar, $\frac{1}{2}$ teaspoonful pepper, $\frac{1}{2}$ teaspoonful salt, 1 teaspoonful mustard. A little red pepper if you wish.

MRS. E. S. ROBINSON.

YEAST.

BOILED POTATO YEAST.

3 large old potatoes, pared, washed and boiled till broken in small pieces, 1 cup loose hops boiled in 1 quart of water. Drain and mash potatoes, add the hop water and enough hot water to make 2 quarts.

Strain, rubbing all the potato through, and put it on to boil. When boiling add $\frac{1}{2}$ cup flour and $\frac{1}{2}$ cup sugar which has been wet to a smooth paste with cold water.

Boil 5 minutes stirring well, let it cool, add $\frac{1}{2}$ cup yeast and when well mixed add 1 quart cold water. Keep in a covered jar in a cool place. It will keep for 3 months and with this yeast will not sour even in the hottest weather.

This yeast is good for 6 or 7 weeks. Is Liver's diet.

Mrs. LINDSEY'S JACK RACK.

LUCY AGES.

POTATO YEAST

Take 300 lbs. washed & peeled potatoes, cut in small pieces, boil for 2 hours, drain, and mash. Then add 2 cups sugar, 1 cup flour, 1 cup yeast, 1 quart cold water, then mix well and put in a covered jar. It will keep for 6 months. This yeast is good for 6 or 7 weeks. Is Liver's diet.

CANDY.

CREAM CANDY.

2 cupfuls white sugar, $\frac{1}{2}$ cupful boiling water. As it begins to boil add 1 teaspoonful cream of tartar. Boil until brittle. When cool enough work over a hook, and add flavoring while working.

MARIE KELLY.

VINEGAR CANDY.

Cup of vinegar, 2 of white sugar. Boil till it will break brittle when dropped in cold water. Pour into a buttered dish and cut before it gets hard. Nice with nuts for a change. Any kind will do.

MOLASSES CANDY.

1 cup sugar, add 4 tablespoonfuls water. Let it boil until sugar is thoroughly dissolved. Then add 1 cup molasses, butter size of an egg, a pinch of cream tartar. Work when cool.

MRS. H. H. SMITH.

SWEET WILLIAM CANDY.

2 cups sugar, 1 cup water, $\frac{1}{3}$ cup molasses. Butter size of an egg, 1 full teaspoonful of cream tartar.

PEANUT CANDY, No. 1.

2 cups sugar, 1 cup butter, $\frac{1}{2}$ cup vinegar, $\frac{1}{4}$ cup molasses,
1 quart peanuts, 1 teaspoonful soda.

PEANUT CANDY, No. 2.

3 cups molasses, 2 cups peanuts, 1 cup sugar. A small piece of
butter, 2 teaspoonfuls of soda.

CONNECTICUT NUT CANDY.

2 cups sugar, 2 teaspoonfuls cold water. Stir until it dissolves
and turns brown, like molasses. Stir in 1 pound of nuts.

MRS. CHARLES F. CLARKE.

FUDGE.

Take $\frac{1}{2}$ cup of milk, 2 tablespoonfuls of Walter Baker's Cocoa,
 $\frac{3}{4}$ pound of powdered sugar, dissolve thoroughly and boil until it
hardens in cold water, then add butter size of an egg, and a dash
of vanilla.

NELLIE P. SPAULDING.

BROWN SUGAR FUDGE.

4 cups brown sugar, 1 cup cream, 2 cups chopped walnuts.
Flavor with vanilla. Beat hard after removing.

MRS. JARED CRANE, St. Albans, Vt.

CHOCOLATE FUDGE.

3 cups powdered sugar, 3 squares chocolate, 1 cup cream, butter
size of an egg. Flavor with vanilla. Beat hard after removing.

MRS. JARED CRANE, St. Albans, Vt.

CHOCOLATE CARAMELS.

1 cup molasses, 1 cup sugar, 2 squares of chocolate, $\frac{1}{2}$ cup of
milk, $\frac{1}{4}$ cup of butter, 1 pound or less of chopped walnuts.

TO CREAM DATES AND WALNUTS.

The white of 1 egg well beaten, add $\frac{1}{2}$ the quantity of cold water, add enough confectioner's sugar to mould easily. Use this mixture for dates, nuts or any cream candies; flavor. Dates are also very nice filled with walnuts, peanuts, or cheese.

MRS. W. H. ALLEN.

CHECKERBERRY DROPS.

1 pint sugar, 5 tablespoonfuls water boiled 4 minutes, 2 tablespoonfuls glucose, $\frac{1}{2}$ teaspoonful cream of tartar, 15 drops oil of checkerberry, stirred into mixture after boiling. Drop on tin or paper.

PEPPERMINTS.

1 cup sugar, $\frac{1}{2}$ cup water, boil, stirring often twenty minutes. Take from the stove and add $\frac{1}{2}$ teaspoonful cream tartar and peppermint to taste.

KISSES.

Whites of 4 eggs, 2 cups sugar, flavor as you please, drop on a tin covered with paper, and bake in a moderate oven.

SYRUP FOR CORN BALLS.

2 cups sugar, $\frac{1}{2}$ cup molasses, $\frac{2}{3}$ cup hot water, 1 teaspoonful cream tartar, piece of butter size of an egg, boil until it is brittle when dropped in cold water. Pour over the corn while hot and stir; form into balls.

MRS. FRED GILSON.

PRESERVES.

TO PRESERVE STRAWBERRIES.

To every pound of fruit take the same of sugar ; over night put the sugar with the fruit ; in the morning drain off sugar ; let it boil clear, then clarify, after which put in the berries, a few at a time, and let them cook about three minutes ; then skim out into a dish and let them get cool ; the syrup will be cooked sufficiently by the time the berries are all cooked ; let syrup get cold, then put all together and bottle or crock them.

MRS. CHAS. INGLEE.

HONOLULU ORANGE MARMALADE.

Allow 1 lemon to 4 oranges, which should be nice, and not too ripe. (Best made when the fruit first comes in.) Slice very thin through the entire fruit, and shred into small bits. Put seeds in a cup and cover with water. Pour 1 quart of cold water to every 4 large oranges. Let all soak 48 hours. Then add the water the seeds were soaked in, to the rest. Allow 1 pound of sugar to each pint of fruit (water and all), and cook until it jellies when cooled. One hour is usually enough. Four oranges make six large tumblers of jelly.

MRS. S. W. REED, Oakland, Cal.

CITRON PRESERVES.

Peel and cut the citron into pieces an inch square, then boil in water until you can pierce the pieces with a straw, drain off the water and add 1 pound of sugar to each pound of citron. To every 5 pounds of preserves add $\frac{3}{4}$ pound of raisins, 2 sliced lemons, scant $\frac{1}{2}$ ounce whole cloves, 1 ounce of stick cinnamon. Dissolve the sugar, and when hot add the citron and simmer slowly two hours; when cold add lemon extract to suit the taste.

M. S. AVERILL, Crawford, Me.

RIPE TOMATO PRESERVES.

7 pounds fruit, 3 pounds sugar, 1 scant quart vinegar, $\frac{1}{2}$ ounce whole allspice, $\frac{1}{2}$ ounce whole cloves, $\frac{1}{2}$ ounce stick cinnamon, make a syrup of sugar, vinegar and spice, put in tomatoes and boil, skimming them out when done; then boil down syrup until thick as desired.

MRS. W. W. BRADBURY.

EMERGENCY PRESERVES.

Wash 2 cups raisins, and simmer slowly in a little water for 3 or 4 hours, sweeten slightly, and you have some dark, delicious looking preserves; a few figs will improve the flavor.

SUGAR FOR PRESERVES.

Gooseberries—1 pound berries, $1\frac{1}{2}$ pound sugar; strawberries—1 pound berries, 1 pound sugar; raspberries—1 pound berries, $\frac{3}{4}$ pound sugar; pears—3 pounds fruit, 2 pounds sugar; damsons—1 pound fruit, 1 pound sugar; green gage—1 pound fruit, 1 or $\frac{3}{4}$ pound sugar; crab apples—1 pound fruit, 1 pound sugar; blueberries—1 pound fruit, $\frac{1}{2}$ pound sugar.

LUCY AMES.

DRINKS.

" 'Tis a little thing
To give a cup of water; yet its draught
Of cool refreshment, drained by feverish lips,
May give a thrill of pleasure to the frame
More exquisite than when nectarian juice
Renews the life of joy in happiest hours."

TEA.

The pot should be earthen or porcelain lined, rinsed with boiling water, and left to stand a few moments to dry; put in the tea leaves, and let the pot stand a few moments longer; pour on boiling water, leaving the pot standing where it will be at the boiling point, yet will not boil, for from three to five minutes. For moderate strength use 1 teaspoonful of tea to $\frac{1}{2}$ pint of water; use the water as soon as it boils.

MISS P.

COFFEE.

Thoroughly mix 1 cup of ground coffee with 1 egg, add 1 quart or more of boiling water; settle with a little cold water before serving; boil from three to five minutes.

BREAKFAST COCOA.

To 1 quart of milk, one tablespoonful of Baker's cocoa, or 1 pint milk and 1 pint water ; place milk on the stove in double boiler, dissolve cocoa in a little cold milk or water ; when milk is scalding hot add the cocoa mixture and let it cook about 15 minutes.

NELLIE P. SPAULDING.

CHOCOLATE.

2 squares of chocolate, 1 tablespoonful white sugar, add a little water, put on the stove until thoroughly dissolved ; scald 1 quart of milk or part milk and water, add the chocolate mixture ; serve hot with whipped cream.

LEMONADE.

$\frac{1}{2}$ pint lemon juice, 3 pints water, 1 generous pint sugar. Hot lemonade is highly recommended for a cold ; a glass can be made with a juice of 1 lemon, 1 large tablespoonful sugar, and a cupful of boiling water ; drink it hot.

FRUIT LEMONADE.

The juice and good of 2 lemons and 2 oranges, and a small can of grated pineapple. or any other fruit, and $\frac{1}{2}$ pint of raspberry shrub ; sweeten to taste, and add 2 quarts of water.

FRUIT PUNCH.

2 quarts water, 12 lemons, $\frac{1}{2}$ dozen sliced bananas, 1 can peach, 1 can pineapple, 1 pint strawberry preserves, 4 oranges, 1 cup chopped raisins, $1\frac{1}{2}$ pounds grapes.

MRS. T. W. McCABE.

RASPBERRY SHRUB.

12 pounds raspberries, 5 ounces tartaric acid dissolved in 2 quarts cold water, turned over the berries ; let them stand 48 hours, then drain off the juice and add $1\frac{1}{2}$ pounds sugar to every pint of the juice ; let it stand an hour or two, until the sugar is thoroughly dissolved, then bottle air tight.

CURRENT SHRUB.

Put the currants into a porcelain kettle to heat, in order to extract the juice ; to each pint of juice add $\frac{3}{4}$ of a pound of white sugar ; cook long enough to dissolve the sugar thoroughly ; bottle and seal tight. This is a delicious drink when used with equal quantity of ice water.

CREAM SODA.

3 pounds white sugar, 2 ounces tartaric acid, 3 pints water, juice of 1 lemon, boil 5 minutes ; when nearly cold add the beaten whites of 3 eggs, $\frac{1}{2}$ cup flour mixed with the eggs and $\frac{1}{2}$ ounce of checkerberry.

MEDICINES.

BEST COUGH SYRUP.

1 oz. thoroughwort, 1 oz. slippery elm, 1 oz. stick licorice, 1 oz. best flax seed. Simmer together till the strength is entirely extracted. Strain carefully. 1 pint molasses, 1 quart of water, or a little more, $\frac{1}{2}$ pound loaf sugar, simmer well together ; when cold, bottle tightly.

AUNT BROWN.

REMEDY FOR A COUGH.

Roast a lemon very carefully without burning it. When it is thoroughly hot cut and squeeze into a cup upon 3 ounces of sugar finely powdered. Take a teaspoonful whenever your cough troubles you.

A SURE CURE FOR PNEUMONIA.

Take 10 or 12 raw onions and chop fine and put in a large spider, over a hot fire ; then add about the same quantity of rye meal and vinegar, enough to form a thick paste ; let it simmer five or ten minutes, stirring it thoroughly, then put it in a cotton bag large enough to cover the lungs and apply to the chest as hot as the patient can bear it, when this gets cold apply another and thus continue by repeating the poultice, and in a few hours the patient will be out of danger.

LINIMENT FOR RHEUMATISM.

$\frac{1}{2}$ pint New England rum, 1 oz. borax, 1 oz. saltpetre, 1 gill sweet oil. Pound up the borax and saltpetre; put all in a bottle; shake the bottle often for a day. Bathe freely with the liniment.

N. Y. SUN CHOLERA REMEDY.

Equal parts of camphor, capsicum, laudanum, peppermint and rhubarb. Dose 10 to 30 drops. Repeated every hour if necessary. (Good.)

HEALING SALVE.

1 lb. fresh butter, (without salt), 1 lb. mutton suet, 1 lb. raisins, $\frac{1}{4}$ lb. beeswax. Skin the suet. Stem the raisins, but do not seed them. Cut up the suet, butter and beeswax. Put all the ingredients together and let them remain on the back part of the stove till the virtue is all drawn out of them. If left all day, it will do no harm. If in too hot a place, the salve will be too dark colored. Strain through a cloth into small tins. It will soon harden into cakes.

This salve is invaluable for chapped or cracked hands or lips.

MRS. CHARLES D. CRANE.

EXCELLENT WASH FOR THE HANDS.

2 oz. glycerine, 1 oz. bay rum, 1 tablespoonful carbolic acid solution, and few drops of ottar of roses, or any nice perfumery.

MRS. W. H. ALLEN.

FOR CRICK. IN THE. BACK.

Heat common salt in a spider very hot, and put into a bag of thin cloth, drop over the salt after placing in bag a tablespoonful of vinegar. Apply while hot to the affected part.

REMEDY FOR PAINFUL WOUNDS.

Take a pan or shovel with burning coals and sprinkle upon them common brown sugar and hold the wounded part in the smoke. In a few minutes the pain will be allayed, and recovery proceeds rapidly.

CURE FOR SICK HEADACHE.

For sick headache 2 spoonfuls of finely powdered charcoal drank in half a tumbler of water will in less than 15 minutes give relief to the sick person. Sick headache is caused in most cases by too much acid in the stomach.

CURE FOR WARTS.

Oil of cinnamon will cause the disappearance of warts, however hard and large they may be

TO CURE SNORING.

The remedy consists of olive oil and mustard, 6 drops of the former to a pinch of the latter, taken just before going to bed. The function of the oil is that of a lubricant to the larynx, while the mustard is a counter-irritant.

CURE FOR WARTS.

Dissolve a quarter of an ounce of sal ammonia in 2 ounces of water and wet the warts frequently with the solution, when they will disappear in the course of a week or two.

CURE FOR NOSE BLEEDING.

To stop the nose from bleeding, stick a wad of brown paper as far up under the upper lip as possible.

BURNS OR SCALDS.

For burns or scalds cover the affected part with white of egg and dust soda over it.

FOR CRAMPS.

A cold application to the bare feet such as iron, water, rock, earth or ice, is an excellent remedy for cramp. If the patient be seized in the upper part of the body, apply the remedy to the hands.

FOR CHILBLAINS.

Sprinkle Indian meal over burning coals and hold the affected part in the smoke. It will give immediate relief for chilblains.

REMEDY FOR BOILS.

Shell a boiled egg and remove the tough skin, wet it and apply to the boil. It will draw out the pus and relieve the pain in a few hours.

The best way to prepare flannels or cloths for a sick person is to steam them, which saves wringing.

All kinds of burns, including scalds and sunburns are almost immediately relieved by application of a solution of soda to the burnt surface. It must be remembered that dry soda will not do unless surrounded with a wet cloth.

GENERAL RECIPES.

SUGAR PICKLE FOR HAMS.

Pickle for 3 large sized hams, take 6 quarts rock salt, 3 pounds brown sugar, $1\frac{1}{2}$ oz. saltpetre. Dissolve in cold water just enough to cover them. They should remain in pickle 20 days, and then hang up for use.

GOOD PICKLE FOR BUTTER.

2 quarts salt, 1 quart sugar, 1 tablespoonful saltpetre to 4 qts. of boiling water; let it cool, and turn over the butter.

TO REMOVE GREASE FROM CARPETS.

Take equal parts of ammonia and alcohol and twice the amount of water. With a brush you can scrub out every appearance of oil in two minutes. 1 tablespoonful of ammonia, 1 tablespoonful of alcohol, 2 tablespoonfuls of water.

TO REMOVE IRON RUST.

Salt and lemon juice; then hold over steam of the tea kettle.

TO WASH BLUE CALICO.

Pour on hot salt and water before the garment is wet with other water. This sets the color.

CURE FOR PIG STY.

Cut a fig once or twice, put in a cup, and pour boiling water on ; when cool, *not* cold, bathe often.

TO REMOVE MACHINE OIL.

Wet the place in warm water, rub on castile soap, then wash as usual.

TO CLEAN THE WALLS OF OLD ROOM PAPER.

Wet them with weak lime-water, and it will peel off easily ; take the white-wash brush and give the room a thorough wetting.

Take corn starch and wet it up in a little cold water, then pour boiling water on it until it is as thick as very thick starch, and I think you will find it the best paste you ever used.

The unsightly white marks on tables caused by standing too hot dishes upon them may be removed by the application of a little paraffine rubbed on to them with a piece of flannel ; afterwards polish with alcohol.

Cream of tartar rubbed upon soiled white kid gloves cleans them well.

TO PREVENT INGROWING TOE NAILS.

Cut or scrape a groove down the centre and pare the ends off square ; never cut the sides.

TO MAKE THE HANDS WHITE.

Take some dry Indian meal, wet your hands and rub them with it ; then wash them with soap and tepid water.

New iron utensils should have two or three handfuls of hay or grass boiled in them, after which a good scouring with wood ashes or soap and sand, and a thorough scalding will make them fit for use.

Porcelain kettles that have become discolored may be whitened by boiling lye in them.

For ear ache, take a bit of cotton, spread it flatly, sprinkle with black pepper, do it up in a wad, dip it in sweet oil and insert in the ear ; this affords almost instantaneous relief. The same remedy applied to a cavity of an aching tooth gives immediate relief.

Linseed oil rubbed on briskly with a piece of flannel will usually remove the white water mark, or ring, from wood of table or side-board.

To prevent the odor of cabbage from going through the house, drop a piece of charcoal into the pot.

Boil potatoes until nearly done, then bake them ; cooked in this way they are whiter and more mealy.

To scour tin use a flannel dipped in kerosene and whiting.

Preserves may be kept from becoming mouldy by putting a few drops of glycerine around the edges of the jar before screwing on the cover ; a simple but sure preventive.

A little vinegar put on fish, is better for keeping it than ice, even in very hot weather.

Sift a little flour over suet when it is being chopped, and it will prevent the pieces from adhering.

To make very stiff starch add to each cupful and a half of cold soapy water, 2 heaping teaspoonfuls of starch, and an even teaspoonful of powdered borax ; dissolve. Dry collars and cuffs first. Dip them in the starch and take out and roll ; let them be about two hours, then iron.

Gum camphor put about mouse haunts drives them away.

Borax sprinkled about will drive away water bugs.

A tablespoonful of butter boiled into a quart of maple syrup will keep it from fermenting.

Put a small pinch of soda in the water when cooking pease or beans, and they will be very tender.

To remove iron rust from white linen, cut a lemon in halves and lay the rust spot on a hot iron, then rub half a lemon on freely, and you will see the spots disappear almost instantly; it will not injure the finest damask.

Grass stains may be removed by washing with alcohol, or apply soda and soap, wetting the spot: rub over with common soap, wet in warm water and as much common baking soda as will adhere: let it remain on the stain half an hour or more, then wash out in warm water. Whiting and soap will also remove grass stains.

TO REMOVE PAINT AND PUTTY FROM GLASS.

Put sufficient soda into hot water to make a strong solution, and with this saturate the paint which adheres to the glass: let it remain until nearly dry, then rub off with a woollen cloth.

To wash silk handkerchiefs, soak them in cold salt and water for ten minutes or longer, then wash out in the same water and iron immediately.

To remove salt water stains from cloth or serge dresses, take a piece of its own material and rub well with vinegar.

Rubber rings used in fire cars when they become hard and brittle may be restored by leaving them in a solution 2 parts water to 1 of ammonia.

FLY POISON.

Boil $\frac{1}{4}$ oz. small chips of quassia in 1 pint of water, add 4 ozs. molasses; flies drink this with avidity, and are soon destroyed.

An excellent recipe for removing paint or grease spots from garments may be had by mixing 4 tablespoonfuls of alcohol with a tablespoonful of salt. Shake the whole well together, and apply with a sponge or brush.

SPOTS ON FURNITURE.

To remove white spots from tables or other furniture, rub the spots with camphor and they will disappear.

Add a little saltpetre to the water in which are cut flowers; it will preserve them ten days.

Two apples in a cake chest keeps the cake moist a long time; change the apples when they shrink.

To remove acid stains from linen or cotton goods, wet the cloth with water and hold a lighted match under the stain; the sulphurous gas from the match removes the stain.

To preserve brooms, dip in hot suds once a week.

To clean lamp burners and other brass articles, boil them in water in which beans have been parboiled.

A TEST OF DRINKING WATER.

Draw a tumbler of water from the tap at night, put a piece of white lump sugar into it and place it on the kitchen mantel shelf or anywhere that the temperature will not be under 60 degrees Fahrenheit. In the morning the water, if pure, will be perfectly clear; if contaminated by sewage or other impurities, the water will be milky. This is a simple and safe test, well known in chemistry.

CHANGING THE COLOR OF FLOWERS.

If roses are of a faded hue, cover the earth in the pot about 1 inch thick with pulverized charcoal, and in a few days they will be of a fine, lively rose color. The same effect is produced upon petunias, and it gives great vigor to all red or violet colored flowers. Under its influence the white petunias become veined with red or violet tints, and the violets are covered with irregular spots of a bluish or almost black tint. These are often supposed to come from choice new varieties of seed. The only flowers insensible to the influence of charcoal are yellow.

CLEANING MARBLE.

Common dry salt is, I think, the best for this purpose ; it requires no preparation, and may be rubbed directly on to the tarnished surface, leaving the marble shining and clean. This is worth remembering, as it is often found difficult to clean marble thoroughly without injuring the surface.

For hemstitching and all drawn-thread work, the following hint will be found useful : Always soap the linen before drawing the threads ; they will then slip out easily.

If lead pencils are put to soak in water an hour or so before sharpening, the lead of even the cheapest ones will not break in the middle.

To brighten a zinc bathtub, throw into the tub a handful of salt wet with vinegar, and rub with a flannel cloth.

When boiling puddings in cloths always put an old plate on the bottom of the pan to prevent sticking.

If when washing black stockings a tablespoonful of vinegar is added to the rinse water, they will always be kept a good black.

To clean chamois leather, wash well with soap and water, but do not rinse out the soap. When dry it will be as soft and serviceable as new leather.

For broken kettle, take of wood ashes and common salt, equal parts, mix with water until it forms a stiff paste. Fit to the broken place while wet, and leave to harden.

TIME FOR BOILING VEGETABLES.

The time for boiling green vegetables depends very much upon the age, and how long they have been gathered. The younger and more freshly gathered, the more quickly they are cooked. The following is a time-table for cooking :

Potatoes,	boiled, 30 minutes
Potatoes,	baked, 45 minutes
Sweet Potatoes,	boiled, 45 minutes
Sweet Potatoes,	baked, 1 hour
Squash,	boiled, 25 minutes
Squash,	baked, 45 minutes
Green Peas,	20 to 40 minutes
Shell Beans,	1 hour
String Beans,	1 to 2 hours
Green Corn,	25 minutes to 1 hour
Asparagus,	15 to 30 minutes
Spinach,	1 to 2 hours
Tomatoes, fresh,	1 hour
Tomatoes, canned,	30 minutes
Cabbage,	45 minutes to 2 hours
Cauliflower,	1 to 2 hours
Dandelions,	2 to 3 hours
Beet Greens,	1 hour
Onions,	1 to 2 hours
Beets,	1 to 5 hours
Turnips, white,	45 minutes to 1 hour
Turnips, yellow,	1½ to 2 hours
Parsnips,	1 to 2 hours
Carrots,	1 to 2 hours

Nearly all these vegetables are eaten dressed with salt, pepper and butter ; sometimes a small piece of lean pork is boiled with them, which helps to season them.

LIQUID MEASURES.

16 large tablespoonfuls,	$\frac{1}{2}$ pint
8 large tablespoonfuls,	1 gill
4 large tablespoonfuls,	$\frac{1}{2}$ gill
A common sized tumbler holds	$\frac{1}{2}$ pint
A common sized wine glass holds	$\frac{1}{2}$ gill

WEIGHTS AND MEASURES.

Wheat flour—1 pound,	1 quart
Indian meal—1 pound, 2 ounces,	1 quart
Butter, when soft—1 pound,	1 quart
Loaf Sugar, broken—1 pound,	1 quart
White Sugar, powdered—1 pound, 2 ounces,	1 quart
Best Brown Sugar—1 pound, 2 ounces,	1 quart
Eggs—10,	1 quart

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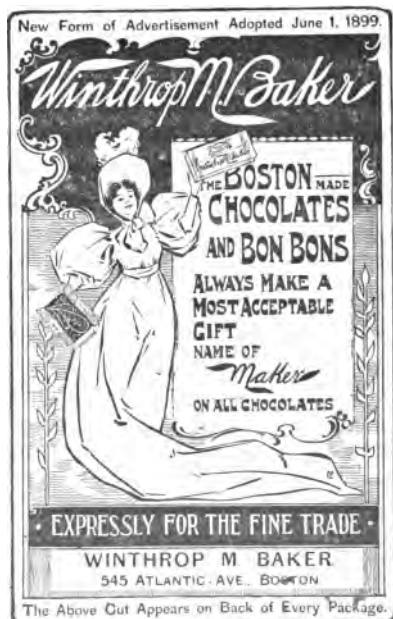
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